

Asian Pork Meatball Tacos

with Sweet Chilli Glaze & Celery Slaw

Grab your Meal Kit with this symbol



Garlic



Celery



Sweet Chilli Sauce



Pork Mince



Ginger Paste



Fine Breadcrumbs



Garlic Aioli



Slaw Mix



Mini Flour Tortillas



Crispy Shallots

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

 Hands-on: 30-40 mins
Ready in: 35-45 mins

With hints of zingy ginger and a gorgeous sweet chilli glaze, these juicy meatballs are seriously good in tacos. Add a creamy slaw (studded with celery for extra crunch), a sprinkle of crispy shallots and prepare to get rapt!

Pantry items

Olive Oil, Soy Sauce, Egg

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	1 clove	2 cloves
celery	1 stalk	2 stalks
sweet chilli sauce	1 packet (50g)	1 packet (100g)
soy sauce*	1 tbs	2 tbs
pork mince	1 small packet	1 medium packet
ginger paste	1 medium packet	1 large packet
egg*	1	2
fine breadcrumbs	1 medium packet	1 large packet
garlic aioli	1 packet (50g)	1 packet (100g)
slaw mix	1 small bag	1 large bag
mini flour tortillas	6	12
crispy shallots	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3469kJ (829Cal)	771kJ (184Cal)
Protein (g)	39.6g	8.8g
Fat, total (g)	45.5g	10.1g
- saturated (g)	10g	2.2g
Carbohydrate (g)	69.9g	15.5g
- sugars (g)	20.7g	4.6g
Sodium (mg)	1297mg	288mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

Finely chop **garlic**. Thinly slice **celery**. In a small bowl, combine **sweet chilli sauce** and 1/2 the **soy sauce**.



Dress the slaw

While meatballs are cooking, combine **garlic aioli** and a splash of **water** in a medium bowl. Season with **salt** and **pepper**. Add **slaw mix** and toss to coat.



Make the meatballs

In a medium bowl, combine **pork mince**, **ginger paste**, **garlic**, **egg**, **fine breadcrumbs** and remaining **soy sauce**. Using damp hands, roll heaped spoonfuls of **mixture** into small meatballs. Transfer to a plate. You should get 5-6 meatballs per person.



Heat the tortillas

When **meatballs** are ready, microwave the **tortillas** on a plate, for **10 second** bursts, or until warmed through.



Cook the meatballs

In a large frying pan, heat a generous drizzle of **olive oil** over medium-high heat. Cook **meatballs**, turning, until browned and cooked through, **8-10 minutes** (cook in batches if pan is getting crowded). Remove pan from heat, then add **sweet chilli-soy mixture**, gently turning **meatballs** to coat.



Serve up

Build your tacos by adding some slaw mix, celery and pork meatballs to each tortilla. Spoon over any excess sauce from the pan. Serve sprinkled with **crispy shallots**.

Enjoy!

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