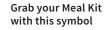
Asian Pork Meatball Tacos

with Sweet Chilli Glaze & Celery Slaw











Carrot





Fine Breadcrumbs

Tortillas





Crispy Shallots

Ginger Paste







Mayonnaise

Pork Mince



Slaw Mix



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
carrot	1	2
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
mayonnaise	1 medium packet	1 large packet
slaw mix	1 small bag	1 large bag
mini flour tortillas	6	12
crispy shallots	1 medium packet	1 large packet

^{*}Pantry Items

Nutrition

Per Serving	Per 100g
3534kJ (844Cal)	681kJ (162Cal)
38.5g	7.4g
46g	8.9g
10.9g	2.1g
73.3g	14.1g
25.2g	4.9g
1353mg	261mg
	3534kJ (844Cal) 38.5g 46g 10.9g 73.3g 25.2g

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 and celery.
- Grate carrot.
- In a small bowl, combine sweet chilli sauce and 1/2 the soy sauce.

Little cooks: Help combine the ingredients for the sauce! Older kids can help grate the carrot under adult supervision.



Make the meatballs

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

Little cooks: Join the fun by helping combine and roll the meathall mixture!



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.



Dress the slaw

- While the meatballs are cooking, combine mayonnaise and a splash of water in a second medium bowl. Season with salt and pepper.
- Add slaw mix, carrot and celery, tossing to coat.



Heat the tortillas

 When the meatballs are ready, microwave mini flour tortillas on a plate in 10 second bursts until warmed through.



Serve up

- Fill each tortilla with some celery slaw and pork meatballs, spooning over any remaining sauce from the pan.
- Sprinkle with **crispy shallots** to serve. Enjoy!

Little cooks: Take the lead and help build the tacos!

