

Asian Pork Meatball Tacos

with Sweet Chilli Glaze & Celery Slaw

Grab your Meal Kit with this symbol



Garlic



Celery



Carrot



Sweet Chilli Sauce



Fine Breadcrumbs



Mini Flour Tortillas



Crispy Shallots



Ginger Paste



Mayonnaise



Pork Mince



Slaw Mix

Prep in: **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 carrot for sweetness and celery for extra crunch), plus 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
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

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3534kJ (844Cal)	681kJ (162Cal)
Protein (g)	38.5g	7.4g
Fat, total (g)	46g	8.9g
- saturated (g)	10.9g	2.1g
Carbohydrate (g)	73.3g	14.1g
- sugars (g)	25.2g	4.9g
Sodium (mg)	1353mg	261mg

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.



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.



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 meatball mixture!



Heat the tortillas

- When the meatballs are ready, microwave **mini flour tortillas** on a plate in **10 second** bursts 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

- 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!

We're here to help!

Scan here if you have any questions or concerns

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