

Asian Pork Meatball Tacos

with Sweet Chilli Glaze & Celery Slaw

KID FRIENDLY



Grab your Meal Kit with this symbol



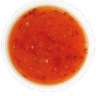
Garlic



Celery



Carrot



Sweet Chilli Sauce



Fine Breadcrumbs



Mini Flour Tortillas



Crispy Shallots



Ginger Paste



Pork Mince



Garlic Aioli



Slaw Mix



Beef Mince

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!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Egg, Soy Sauce

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 medium packet	1 large packet
carrot	1	2
sweet chilli sauce	1 medium packet	2 medium packets
ginger paste	1 medium packet	1 large packet
pork mince	1 small packet	1 medium packet
egg*	1	2
fine breadcrumbs	1 medium packet	1 large packet
garlic aioli	1 medium packet	1 large packet
soy sauce*	½ tbs	1 tbs
slaw mix	1 small bag	1 large bag
mini flour tortillas	6	12
crispy shallots	1 medium packet	1 large packet
beef mince**	1 small packet	1 medium packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3522kJ (842Cal)	682kJ (163Cal)
Protein (g)	38.4g	7.4g
Fat, total (g)	46g	8.9g
- saturated (g)	10.9g	2.1g
Carbohydrate (g)	72.8g	14.1g
- sugars (g)	25g	4.8g
Sodium (mg)	1191mg	231mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3542kJ (847Cal)	686kJ (164Cal)
Protein (g)	41.9g	8.1g
Fat, total (g)	44.9g	8.7g
- saturated (g)	11.3g	2.2g
Carbohydrate (g)	72.8g	14.1g
- sugars (g)	25g	4.8g
Sodium (mg)	1193mg	231mg

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**, **ginger paste** and a splash of **water**.

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 **garlic aioli**, the **soy sauce** and a splash of **water** in a medium bowl.
- Add **slaw mix**, **carrot** and **celery**, tossing to coat.



Make the meatballs

- In a medium bowl, combine **pork mince**, **garlic**, the **egg** and **fine breadcrumbs**. Season with a pinch of **salt** and **pepper**.
- Using damp hands, roll heaped spoonfuls of the **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!

Custom Recipe: If you've swapped to beef mince, prepare beef mince in the same way as the pork mince.



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 your pan is getting crowded).
- Remove pan from heat, then add **sweet chilli ginger mixture**, gently turning **meatballs** to coat.

Custom Recipe: Cook beef meatballs in the same way as the pork meatballs.



Serve up

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

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

We're here to help!

Scan here if you have any questions or concerns



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