



# Easy Pulled Pork Tacos

with Creamy Slaw & Jalapeños

Grab your Meal Kit with this symbol



Brown Onion



Cucumber



Deluxe Slaw Mix



Garlic Aioli



Garlic Paste



Pulled Pork



All-American Spice Blend



Mini Flour Tortillas



Pickled Jalapeños



Mild Chipotle Sauce

- Hands-on: **10-20** mins
- Ready in: **15-25** mins
- Spicy (pickled jalapeños)

Bring the good vibes to your dinner table with this fun, fast, failproof recipe. Jalapeños add the perfect amount of heat, and cucumber cuts the richness of the tender pulled pork.

### Pantry items

Olive Oil, White Wine Vinegar



## 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
brown onion	1	2
cucumber	1	2
deluxe slaw mix	1 medium bag	1 large bag
white wine vinegar*	drizzle	drizzle
garlic aioli	1 packet (50g)	1 packet (100g)
garlic paste	1 packet	2 packets
pulled pork	1 packet (200g)	1 packet (400g)
All-American spice blend	1 sachet	2 sachets
water*	¼ cup	½ cup
mini flour tortillas	6	12
pickled jalapeños	1 medium packet	1 large packet
mild chipotle sauce	1 packet	2 packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3231kJ (772Cal)	614kJ (147Cal)
Protein (g)	27.5g	5.2g
Fat, total (g)	44.3g	8.4g
- saturated (g)	7.4g	1.4g
Carbohydrate (g)	58.8g	11.2g
- sugars (g)	17.3g	11.2g
Sodium (mg)	2389mg	454mg

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

If you have any questions or concerns, please visit [hellofresh.com.au/contact](https://hellofresh.com.au/contact)

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## Get prepped

- Thinly slice **brown onion**. Slice **cucumber** into thin sticks.
- In a medium bowl, combine **deluxe slaw mix**, the **white wine vinegar** and **garlic aioli**.



## Cook the pork & heat the tortillas

- Add **pulled pork**, **All-American spice blend** and the **water** to pan. Cook, pulling apart gently with two forks until warmed through, **2-3 minutes**.
- Microwave **mini flour tortillas** on a plate for **10 second** bursts, until warmed through.



## Cook the onion

- In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat.
- Cook **onion**, stirring, until softened, **2-3 minutes**.
- Add **garlic paste** and cook until fragrant, **1 minute**.



## Serve up

- Toss the creamy slaw. Season to taste.
- Build your tacos by adding a helping of creamy slaw to the base of each tortilla. Top with pulled pork, cucumber and **pickled jalapeños** (if using).
- Serve drizzled with **mild chipotle sauce**.

## Enjoy!

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