



# Hoisin Beef Meatball Tacos

with Cucumber Slaw & Mayo

KID FRIENDLY

Grab your Meal Kit with this symbol



Garlic



Cucumber



Lemon Pepper Seasoning



Fine Breadcrumbs



Mini Flour Tortillas



Crispy Shallots



Beef Mince



Hoisin Sauce



Slaw Mix



Mayonnaise



Pork Mince

Prep in: 25-35 mins  
Ready in: 30-40 mins

We're big fans of these meatballs because we're coating them in a sweet hoisin glaze, teaming them with slaw for colour and crunch, then wrapping them up in soft tortillas for a meal that's a fun fusion of Mexican and Asian flavours!

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

### Pantry items

Olive Oil, Rice Wine Vinegar, 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
<b>olive oil*</b>	refer to method	refer to method
garlic	2 cloves	4 cloves
cucumber	1	2
<b>rice wine vinegar*</b> (for the dressing)	½ tbs	1 tbs
beef mince	1 small packet	1 medium packet
lemon pepper seasoning	1 medium sachet	2 medium sachets
<b>egg*</b>	1	2
fine breadcrumbs	½ medium packet	1 medium packet
hoisin sauce	1 packet	2 packets
<b>water*</b>	¼ cup	½ cup
<b>rice wine vinegar*</b> (for the glaze)	½ tbs	1 tbs
mini flour tortillas	6	12
slaw mix	1 small bag	1 large bag
mayonnaise	1 medium packet	1 large packet
crispy shallots	1 medium packet	1 large packet
pork mince**	1 small packet	1 medium packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3416kJ (816Cal)	705kJ (168Cal)
Protein (g)	41.8g	8.6g
Fat, total (g)	41.9g	8.6g
- saturated (g)	11.5g	2.4g
Carbohydrate (g)	71.8g	14.8g
- sugars (g)	25.9g	5.3g
Sodium (mg)	1604mg	331mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3390kJ (810Cal)	699kJ (167Cal)
Protein (g)	38.3g	7.9g
Fat, total (g)	42.8g	8.8g
- saturated (g)	11g	2.3g
Carbohydrate (g)	71.8g	14.8g
- sugars (g)	25.9g	5.3g
Sodium (mg)	1602mg	330mg

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.

## We're here to help!

Scan here if you have any questions or concerns



## Get prepped

- Finely chop **garlic**.
- Finely chop **cucumber**. Set aside.
- In a medium bowl, combine the **rice wine vinegar (for the dressing)** and a drizzle of **olive oil**. Season with **salt** and **pepper**. Set aside.



## Glaze the meatballs

- Meanwhile, combine **hoisin sauce**, the **water** and the **rice wine vinegar (for the glaze)** in a small bowl.
- When the meatballs are ready, add **hoisin glaze mixture** to the pan. Cook, turning **meatballs** to coat, until slightly reduced, **1 minute**. Transfer the **meatballs** to a chopping board and slice in half.



## Make the meatballs

- In a second medium bowl, combine **garlic**, **beef mince**, **lemon pepper seasoning**, the **egg** and **fine breadcrumbs** (see ingredients). Season.
- Using damp hands, shape heaped spoonfuls of the **mixture** into meatballs (4-5 per person). Transfer to a plate.

**Little cooks:** Join the fun by helping combine and roll the meatball mixture! Make sure to wash your hands well afterwards.

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



## Heat the tortillas

- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through. Set aside.
- To the bowl with the **dressing**, add **cucumber** and **slaw mix**. Toss to combine.

**Little cooks:** Lend a hand by tossing the slaw to combine.



## Cook the meatballs

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **meatballs**, turning, until browned and cooked through, **8-10 minutes**.

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



## Serve up

- Fill each tortilla with some cucumber slaw and hoisin beef meatballs, spooning over any extra glaze from the pan.
- Dollop with **mayonnaise**. Garnish with **crispy shallots** to serve. Enjoy!

**Little cooks:** Show them how it's done and help build the tacos!

## Rate your recipe

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