



Japanese Pork Tacos & Pickled Onion

with Crushed Peanuts

Grab your Meal Kit with this symbol



Red Onion



Cucumber



Pear



Ginger



Garlic



Pork Strips



Japanese Dressing



Slaw Mix



Mini Flour Tortillas



Garlic Aioli



Crushed Peanuts

Hands-on: **20-30 mins**
Ready in: **25-35 mins**

We've combined the umami flavours of Japanese food with juicy pork strips into these colourful handheld delights. With pickled onion, creamy slaw and crunchy peanuts, there's a lot to love tonight!

Pantry items

Olive Oil, Vinegar (White Wine or Rice Wine), Soy Sauce, Honey

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
red onion	½	1
vinegar* (white wine or rice wine)	¼ cup	½ cup
water*	¼ cup	½ cup
cucumber	1	2
pear	1	2
ginger	1 knob	2 knobs
garlic	2 cloves	4 cloves
soy sauce*	2 tbs	½ cup
honey*	1 tbs	2 tbs
pork strips	1 small packet	1 large packet
Japanese dressing	1 tub (30g)	2 tubs (60g)
slaw mix	1 bag (150g)	1 bag (300g)
mini flour tortillas	6	12
garlic aioli	1 packet (50g)	1 packet (100g)
crushed peanuts	1 packet	2 packet

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3717kJ (888Cal)	613kJ (146Cal)
Protein (g)	43.5g	7.2g
Fat, total (g)	45.6g	7.5g
- saturated (g)	6.5g	1.1g
Carbohydrate (g)	69.1g	11.4g
- sugars (g)	27g	4.5g
Sodium (mg)	2342mg	386mg

Allergens

Always read product labels for the most up-to-date allergen information.

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



1. Pickle the onion

Thinly slice the **red onion** (see ingredients list). In a small bowl, combine the **vinegar**, **water** and a **good pinch** of **sugar** and **salt**. Scrunch the **red onion** in your hands, then add to the pickling liquid and stir to coat. Set aside until serving.



4. Cook the pork

Heat a large frying pan over a high heat with a **drizzle** of **olive oil**. Add **1/2** the **pork strips**, shaking off any excess marinade, and cook, tossing, until browned, **1-2 minutes**. Transfer to a plate. Repeat with the **remaining pork strips**.

TIP: *Cooking the pork without any excess marinade helps keep it tender without stewing the meat.*



2. Get prepped

Thinly slice the **cucumber** into batons. Thinly slice the **pear** into matchsticks. Finely grate the **ginger**. Finely grate the **garlic** (or use a garlic press). In a medium bowl, combine the **ginger**, **garlic**, **soy sauce** and **honey**. Add the **pork strips** and toss to coat.



5. Heat the tortillas

Heat the **mini flour tortillas** in a sandwich press or microwave on a plate in **10 second bursts** until warm.



3. Make the slaw

In a medium bowl, combine the **Japanese dressing**, **pear** and **slaw mix** and toss to coat.



6. Serve up

Drain the pickling liquid from the onion. Bring everything to the table. Spread the tortillas with the **garlic aioli**, then fill them with the Japanese slaw, pork strips, cucumber and pickled onion. Sprinkle over the crushed peanuts to serve.

Enjoy!