



# Quick Lemongrass Pork Tacos

with Slaw & Sweet Chilli Sauce

KID FRIENDLY



Grab your Meal Kit with this symbol



Garlic



Carrot



Cucumber



Mini Flour Tortillas



Sweet Chilli Sauce



Crushed Peanuts



Pork Mince



Ginger Lemongrass Paste



Shredded Cabbage Mix



Garlic Aioli



Beef Mince

Prep in: **25-35 mins**  
Ready in: **25-35 mins**

Pork is such a friendly protein – it pairs well with almost everything! We particularly love it with ginger and lemongrass to create a dish full of Vietnamese-inspired flavours, like these zesty, zingy tacos!

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

### Pantry items

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



## 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	1 clove	2 cloves
carrot	1	2
cucumber	1	2
pork mince	1 small packet	1 medium packet
ginger	1 packet	2 packets
lemongrass paste	1 packet	2 packets
<b>soy sauce*</b>	1 ½ tbs	3 tbs
mini flour tortillas	6	12
shredded cabbage mix	1 medium bag	1 large bag
<b>vinegar*</b> (white wine or rice wine)	drizzle	drizzle
garlic aioli	1 medium packet	1 large packet
sweet chilli sauce	1 medium packet	1 large packet
crushed peanuts	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)	3629kJ (867Cal)	668kJ (160Cal)
Protein (g)	37.2g	6.8g
Fat, total (g)	50.7g	9.3g
- saturated (g)	9.9g	1.8g
Carbohydrate (g)	63.9g	11.8g
- sugars (g)	24.3g	4.5g
Sodium (mg)	1559mg	287mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3649kJ (872Cal)	671kJ (160Cal)
Protein (g)	40.7g	7.5g
Fat, total (g)	49.5g	9.1g
- saturated (g)	10.3g	1.9g
Carbohydrate (g)	63.9g	11.8g
- sugars (g)	24.3g	4.5g
Sodium (mg)	1561mg	287mg

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**.
- Grate **carrot**.
- Slice **cucumber** into thin sticks.

**Little cooks:** Under adult supervision, older kids can help grate the carrot.



## Make the cabbage slaw

- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.
- In a medium bowl, combine **carrot**, **cucumber** and **shredded cabbage mix**. Drizzle with **olive oil** and **vinegar**, season with **salt** and **pepper** and toss to coat.

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



## Cook the pork

- In a large frying pan, heat a drizzle of **olive oil** over high heat. When oil is hot, cook **pork mince**, breaking up with a spoon, until browned and cooked through, **4-5 minutes**.
- Add **ginger lemongrass paste**, **garlic** and the **soy sauce**. Cook, stirring, until fragrant, **1-2 minutes**. Remove from heat.

**Custom Recipe:** If you've swapped to beef, cook beef mince in the same way as above. Drain oil from pan, then continue with step as above.



## Serve up

- Divide tortillas between plates. Spread with some **garlic aioli**. Top with cabbage slaw and lemongrass pork.
- Drizzle with **sweet chilli sauce**. Sprinkle with **crushed peanuts**. Serve with any remaining aioli. Enjoy!

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

## Rate your recipe

Did we make your tastebuds happy?

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