



# Quick Lemongrass Pork Tacos

with Charred Wombok & Sweet Chilli Sauce

Grab your Meal Kit  
with this symbol



Garlic



Carrot



Celery



Shredded Wombok



Pork Mince



Lemongrass & Makrut  
Lime Stir-Fry Paste



Mini Flour  
Tortillas



Garlic Aioli



Sweet Chilli  
Sauce



Crispy Shallots



## Recipe Update

The recent wet weather conditions across the East Coast have impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!



Hands-on: **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 makrut lime and lemongrass to create a dish full of Vietnamese-inspired flavours, like these zesty, zingy tacos!

## Pantry items

Olive Oil, 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        |
| carrot                                  | 1               | 2               |
| celery                                  | 1 stalk         | 2 stalks        |
| shredded wombok                         | 1 medium bag    | 1 large bag     |
| pork mince                              | 1 small packet  | 1 medium packet |
| lemongrass & makrut lime stir-fry paste | 1 packet        | 2 packets       |
| soy sauce*                              | 2 tbs           | ¼ cup           |
| mini flour tortillas                    | 6               | 12              |
| garlic aioli                            | 1 packet (50g)  | 1 packet (100g) |
| sweet chilli sauce                      | 1 packet (50g)  | 1 packet (100g) |
| crispy shallots                         | 1 medium packet | 1 large packet  |

\*Pantry Items

## Nutrition

| Avg Qty          | Per Serving     | Per 100g       |
|------------------|-----------------|----------------|
| Energy (kJ)      | 3532kJ (844Cal) | 651kJ (156Cal) |
| Protein (g)      | 35.7g           | 6.6g           |
| Fat, total (g)   | 50.1g           | 9.2g           |
| - saturated (g)  | 10g             | 1.8g           |
| Carbohydrate (g) | 66.6g           | 12.3g          |
| - sugars (g)     | 23.5g           | 4.3g           |
| Sodium (mg)      | 1828mg          | 337mg          |

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.

1



## Get prepped

- Finely chop **garlic**.
- Grate **carrot**.
- Thinly slice **celery**.

2



## Cook the wombok

- In a large frying pan, heat a drizzle of **olive oil** over high heat.
- Cook **shredded wombok**, tossing, until charred and wilted, **4-5 minutes**.
- Transfer to a bowl. Cover to keep warm.

3



## Cook the pork & heat the tortillas

- Return pan to a high heat with a drizzle of **olive oil**. When oil is hot, cook **pork mince**, breaking up with a spoon, until browned and cooked through, **4-5 minutes**.
- Add **carrot, celery, lemongrass & makrut lime stir-fry paste, garlic** and the **soy sauce**. Cook, stirring, until fragrant, **1-2 minutes**.
- Microwave **mini flour tortillas** on a plate for **10 second** bursts, or until warmed through.

4



## Serve up

- Divide tortillas between plates. Spread with some **garlic aioli**. Top with charred wombok and lemongrass pork.
- Drizzle with **sweet chilli sauce**. Sprinkle with **crispy shallots** to serve.

## Enjoy!

## Rate your recipe

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