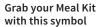
# Quick Lemongrass Pork Tacos with Charred Wombok & Sweet Chilli Sauce













Celery

Shredded Wombok





Pork Mince

Lemongrass & Makrut Lime Stir-Fry Paste

Garlic Aioli







Mini Flour Tortillas



Sweet Chilli Sauce

Crispy Shallots

**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	1/4 cup
miniflourtor till as	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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



# Get prepped

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



### 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.



## 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.



## 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!

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