



# Quick Pulled Pork Tacos

with Creamy Slaw & Jalapeños

Grab your Meal Kit with this symbol



Celery



Brown Onion



All-American Spice Blend



Mini Flour Tortillas



Slaw Mix



Garlic Aioli



Garlic Paste



Pulled Pork



Pickled Jalapeños (Optional)



Mild Chipotle Sauce



Pork Strips

Prep in: **10-20** mins  
Ready in: **15-25** mins

Bring the good vibes to your dinner table with this fun, fast, failproof recipe. Jalapeños add the perfect amount of heat, while a celery-adorned slaw works to cut through the richness of the tender pulled pork.

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

### Pantry items

Olive Oil, White Wine Vinegar

## 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
celery	1 stalk	2 stalks
brown onion	1	2
garlic aioli	1 medium packet	1 large packet
mild chipotle sauce	1 packet	2 packets
slaw mix	1 small bag	1 large bag
<b>white wine vinegar*</b>	drizzle	drizzle
garlic paste	1 packet	2 packets
pulled pork	1 packet (200g)	1 packet (400g)
All-American spice blend	1 medium sachet	1 large sachet
<b>water*</b>	¼ cup	½ cup
mini flour tortillas	6	12
pickled jalapeños (optional) 🌶️	1 medium packet	1 large packet
pork strips**	1 small packet	1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3102kJ (741Cal)	638kJ (152Cal)
Protein (g)	26.5g	5.4g
Fat, total (g)	43g	8.8g
- saturated (g)	8.2g	1.7g
Carbohydrate (g)	57g	11.7g
- sugars (g)	17.8g	3.7g
Sodium (mg)	2434mg	500mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3185kJ (761Cal)	594kJ (142Cal)
Protein (g)	41.4g	7.7g
Fat, total (g)	38.6g	7.2g
- saturated (g)	6.3g	1.2g
Carbohydrate (g)	56.7g	10.6g
- sugars (g)	17.4g	3.2g
Sodium (mg)	1900mg	354mg

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!

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## Get prepped

- Thinly slice **celery** and **brown onion**.
- In a small bowl, combine **garlic aioli** and **mild chipotle sauce**.
- In a medium bowl, combine **slaw mix**, **celery**, a drizzle of **white wine vinegar** and 1/2 the **chipotle aioli**.

**TIP:** Tossing the slaw at the beginning will help the cabbage soften slightly when you're ready to serve up.



## Cook the pork & heat the tortillas

- Add **pulled pork**, **All-American spice blend** and the **water** to pan. Cook, pulling pork apart gently with two forks, until warmed through, **2-3 minutes**.
- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.

**Custom Recipe:** Return pork strips to the pan with the All-American spice blend and a splash of water. Cook, tossing pork to coat, until fragrant, 1 minute.



## Cook the onion

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **onion**, stirring, until softened, **2-3 minutes**.
- Add **garlic paste** and cook until fragrant, **1 minute**.

**Custom Recipe:** If you've swapped to pork strips, before cooking the onion, heat pan over high heat with a drizzle of olive oil. Cook pork strips, in batches, until golden, 2-3 minutes. Transfer to a bowl. Continue as above.



## Serve up

- Season slaw to taste.
- Build your tacos by adding a helping of creamy slaw to the base of each tortilla. Top with pulled pork and **pickled jalapeños** (if using).
- Serve drizzled with remaining chipotle aioli. Enjoy!

## Rate your recipe

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