



Sweet-Soy Caramelised Pork Tacos

with Green Beans & Garlic Aioli

CUSTOMER FAVOURITE

KID FRIENDLY

BESTSELLER

Grab your Meal Kit with this symbol



Brown Onion



Green Beans



Carrot



Pork Mince



Garlic Paste



Kecap Manis



Mini Flour Tortillas



Garlic Aioli



Mixed Salad Leaves



Crispy Shallots



Beef Mince

Prep in: 20-30 mins
Ready in: 25-35 mins

Sweet and savoury pork is the star of this crowd-pleasing meal. Easy and satisfying, the tacos come together in a snap, with lots of veggies for everyone to build their own and join in the fun!

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

Pantry items

Olive Oil, Soy Sauce

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	½	1
green beans	1 small bag	1 medium bag
carrot	½	1
pork mince	1 small packet	2 small packets OR 1 large packet
garlic paste	1 packet	2 packets
kecap manis	½ packet	1 packet
soy sauce*	1 tbs	2 tbs
mini flour tortillas	6	12
garlic aioli	1 medium packet	1 large packet
mixed salad leaves	1 medium bag	2 medium bags
crispy shallots	1 medium packet	1 large packet
beef mince**	1 small packet	2 small packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3742kJ (894Cal)	805kJ (192Cal)
Protein (g)	35g	7.5g
Fat, total (g)	47.6g	10.2g
- saturated (g)	10.9g	2.3g
Carbohydrate (g)	87.2g	18.8g
- sugars (g)	39.5g	8.5g
Sodium (mg)	1703mg	366mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3768kJ (901Cal)	811kJ (194Cal)
Protein (g)	38.4g	8.3g
Fat, total (g)	46.7g	10g
- saturated (g)	11.3g	2.4g
Carbohydrate (g)	87.2g	18.8g
- sugars (g)	39.5g	8.5g
Sodium (mg)	1705mg	367mg

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.

We're here to help!

Scan here if you have any questions or concerns



1



Get prepped

- Finely chop **brown onion** (see ingredients).
- Trim **green beans**.
- Grate **carrot** (see ingredients).

Little cooks: Don your goggles and have a go at the peeling off the onion's outer layer! Older kids, you can also help grate the carrot under adult supervision.

3



Heat the tortillas

- Microwave **mini flour tortillas** on a plate in **10 second** bursts, until warmed through.

Little cooks: Pop some oven gloves on and help warm the tortillas under adult supervision. Be careful, the plate can get hot!

2



Cook the pork

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **pork mince** and **green beans**, breaking up with a spoon, until just browned, **2-3 minutes**.
- Add **onion** and **carrot** and cook, tossing, until softened, **2-3 minutes**.
- Add **garlic paste** and cook, until fragrant, **1 minute**.
- Remove pan from heat. Add **kecap manis** (see ingredients) and the **soy sauce**, stirring, until just combined. Season to taste.

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

4



Serve up

- Spread each tortilla with **garlic aioli**.
- Fill each tortilla with **mixed salad leaves** and sweet-soy caramelised pork. Sprinkle with **crispy shallots** to serve. Enjoy!

Little cooks: Show them how it's done and help build the tacos!

Rate your recipe

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