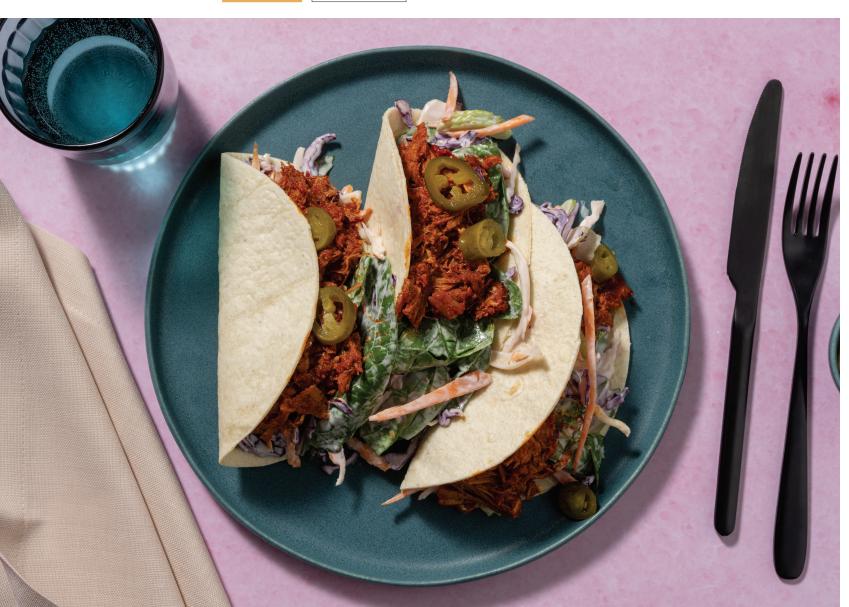


# Easy Pulled Pork Tacos with Creamy Slaw & Jalapeños

**EXPLORER** 

KID FRIENDLY



Grab your Meal Kit with this symbol











**Brown Onion** 





Baby Spinach Leaves





Garlic Paste



Pulled Pork



Mild Chipotle



Mini Flour

Tortillas

Sauce

Pickled Jalapeños (Optional)



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.

**Pantry items** 

Olive Oil, White Wine Vinegar

# 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

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	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
celery	1 medium bag	1 large bag
brown onion	1	2
slaw mix	1 small bag	1 large bag
baby spinach leaves	1 small bag	1 medium bag
white wine vinegar*	drizzle	drizzle
garlic aioli	1 medium packet	1 large packet
garlic paste	2 packets	4 packets
pulled pork	1 small packet	2 small packets OR 1 large packet
mild chipotle sauce	1 packet	2 packets
mini flour tortillas	6	12
pickled jalapeños (optional) ✓	1 medium packet	1 large packet
pork strips**	1 small packet	2 small packets OR 1 large packet

<sup>\*</sup>Pantry Items \*\*Custom Recipe Ingredient

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3207kJ (766Cal)	559kJ (134Cal)
Protein (g)	28g	4.9g
Fat, total (g)	43.5g	7.6g
- saturated (g)	8.8g	1.5g
Carbohydrate (g)	60.2g	10.5g
- sugars (g)	21.1g	3.7g
Sodium (mg)	1359mg	237mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	<b>3018kJ</b> (721Cal)	504kJ (120Cal)
Protein (g)	35.9g	6g
Fat, total (g)	36.3g	6.1g
- saturated (g)	5.4g	0.9g
Carbohydrate (g)	58.1g	9.7g
- sugars (g)	19.3g	3.2g
Sodium (mg)	1591mg	266mg

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





#### Get prepped

- Grate carrot.
- Thinly slice **celery** and **brown onion**.
- In a medium bowl, combine slaw mix, baby spinach leaves, carrot, celery, a drizzle of white wine vinegar and the garlic aioli. Season slaw to taste.



# Cook the pork

- Add pulled pork to pan and cook, pulling pork apart gently with two forks, until warmed through, 1-2 minutes.
- Remove pan from heat and stir through **mild chipotle sauce**.
- Microwave mini flour tortillas on a plate in 10 second bursts, until warmed through.

**Custom Recipe:** Return pork strips to the pan with the mild chipotle. 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, 3-4 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, in batches, until golden, 2-3 minutes. Transfer to a bowl. Continue as above.



# Serve up

- 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). Enjoy!