



# Easy Pulled Pork Tacos

with Creamy Slaw & Jalapeños

EXPLORER

KID FRIENDLY

Grab your Meal Kit with this symbol



Carrot



Celery



Brown Onion



Slaw Mix



Baby Spinach Leaves



Garlic Aioli



Garlic Paste



Pulled Pork



Mild Chipotle Sauce



Mini Flour Tortillas



Pickled Jalapeños (Optional)



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

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                             |
|---------------------------------|-----------------|--------------------------------------|
| <b>olive oil*</b>               | 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                         |
| <b>white wine vinegar*</b>      | drizzle         | drizzle                              |
| garlic aioli                    | 1 medium packet | 1 large packet                       |
| garlic paste                    | 2 packets       | 4 packets                            |
| pulled pork                     | 1 small packet  | 2 small packets<br>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<br>OR 1 large packet |

\*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)      | 3018kJ (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](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!

Scan here if you have any questions or concerns



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## 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.

3



## 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.

2



## 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.

4



## 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!

## Rate your recipe

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