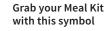


# Easy Sichuan Garlic Pork Tacos with Salad & Crispy Shallots

CUSTOMER FAVOURITE

BESTSELLER

KID FRIENDLY













Cucumber

Pea Pods



**Baby Cos** 



Lettuce



Mayonnaise



Mini Flour Tortillas



Crispy Shallots





If you like bold flavours and Asian cuisines, you'll love food from the Sichuan province in China! We've dialed down the chilli but kept the tasty garlic and umami flavours for an easy-to-eat sauce that will appeal to everyone. And for an unauthentic but totally fun twist, use the flavoursome combination in tacos!

**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
soy sauce*	1½ tbs	3 tbs
pork strips	1 small packet	2 small packets OR 1 large packet
Sichuan garlic paste	1 packet	2 packets
pea pods	1 small bag	1 medium bag
cucumber	1	2
baby cos lettuce	½ bag	1 bag
lime	1/2	1
mayonnaise	1 packet (40g)	2 packets (80g)
mini flour tortillas	6	12
crispy shallots	1 medium packet	1 large packet
beef strips**	1 small packet	2 small packets OR 1 large packet

## \*Pantry Items \*\*Custom Recipe Ingredient

## **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2855kJ (682Cal)	572kJ (137Cal)
Protein (g)	36.4g	7.3g
Fat, total (g)	35.3g	7.1g
- saturated (g)	7g	1.4g
Carbohydrate (g)	59.7g	12g
- sugars (g)	17.5g	3.5g
Sodium (mg)	1978mg	396mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3038kJ (726Cal)	608kJ (145Cal)
Protein (g)	41.1g	8.2g
Fat, total (g)	38.3g	7.7g
- saturated (g)	8.7g	1.7g
Carbohydrate (g)	58.7g	11.8g
- sugars (g)	17.3g	3.5g
Sodium (mg)	1634mg	327mg

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

- In a medium bowl, combine the soy sauce, pork strips and half the Sichuan garlic paste. Set aside.
- Trim and roughly chop pea pods. Thinly slice cucumber into sticks. Shred baby cos lettuce (see ingredients). Slice lime into wedges.
- In a small bowl, combine the mayonnaise, the remaining Sichuan garlic paste and a squeeze of lime juice. Set aside.

**Custom Recipe:** If you've swapped to beef strips, flavour beef strips in the same way as the pork strips.



## Cook the pork

 In a large frying pan, heat a drizzle of olive oil over high heat. Add pork strips and cook, tossing, until browned, 1-2 minutes. Transfer to a plate.

TIP: If your pan is getting crowded, cook in batches for the best results!

**Custom Recipe:** Heat pan as above. When oil is hot, cook beef strips in batches, tossing, until browned and cooked through, 1-2 minutes. Transfer to a plate.



## Heat the tortillas

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



## Serve up

- Spread each tortilla with some Sichuan garlic mayo and top with the cos lettuce, pea pods, cucumber and pork strips.
- Sprinkle with **crispy shallots** and serve with lime wedges. Enjoy!



Our Culinary team is waiting for your feedback! Let them know what you thought: hellofresh.com.au/rate