



Easy Sichuan Garlic Pork Tacos

with Salad & Crispy Shallots

CUSTOMER FAVOURITE

BESTSELLER

KID FRIENDLY

Grab your Meal Kit with this symbol



Pork Strips



Sichuan Garlic Paste



Pea Pods



Cucumber



Baby Cos Lettuce



Lime



Mayonnaise



Mini Flour Tortillas



Crispy Shallots



Beef Strips

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

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!

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
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	½	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)	285kJ (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.

1



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.

3



Heat the tortillas

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

2



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.

4



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!

We're here to help!

Scan here if you have any questions or concerns



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