



# Quick BBQ Lemongrass Pork Tacos

with Slaw, Sweet Chilli Sauce & Crushed Peanuts

KID FRIENDLY



Grab your Meal Kit with this symbol



Garlic



Carrot



Cucumber



Pork Mince



Ginger Lemongrass Paste



Asian BBQ Seasoning



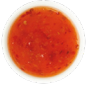
Mini Flour Tortillas



Shredded Cabbage Mix



Garlic Aioli



Sweet Chilli Sauce



Crushed Peanuts



Beef Mince

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

Pork is such a friendly protein – it pairs well with almost everything! We particularly love it with ginger and lemongrass to create a dish full of Vietnamese-inspired flavours, like these zesty, zingy tacos!

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

### Pantry items

Olive Oil, Vinegar (White Wine or Rice Wine)



## 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
garlic	1 clove	2 cloves
carrot	1	2
cucumber	1	2
pork mince	1 small packet	2 small packets OR 1 large packet
ginger		
lemongrass paste	1 packet	2 packets
Asian BBQ seasoning	1 medium sachet	2 medium sachets
mini flour tortillas	6	12
shredded cabbage mix	1 medium bag	1 large bag
<b>vinegar*</b> (white wine or rice wine)	drizzle	drizzle
garlic aioli	1 medium packet	1 large packet
sweet chilli sauce	1 medium packet	2 medium packets
crushed peanuts	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)	3670kJ (877Cal)	724kJ (173Cal)
Protein (g)	36.9g	7.3g
Fat, total (g)	50.6g	10g
- saturated (g)	9.9g	2g
Carbohydrate (g)	67.1g	13.2g
- sugars (g)	26.4g	5.2g
Sodium (mg)	1632mg	322mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3698kJ (884Cal)	729kJ (174Cal)
Protein (g)	40.4g	8g
Fat, total (g)	49.7g	9.8g
- saturated (g)	10.3g	2g
Carbohydrate (g)	67.1g	13.2g
- sugars (g)	26.4g	5.2g
Sodium (mg)	1632mg	322mg

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

- Finely chop **garlic**.
- Grate **carrot**.
- Thinly slice **cucumber** into sticks.

**Little cooks:** Under adult supervision, older kids can help grate the carrot.

3



## Make the cabbage slaw

- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.
- In a medium bowl, combine **carrot**, **cucumber** and **shredded cabbage mix**. Drizzle with **olive oil** and the **vinegar**, season with **salt** and **pepper** and toss to coat.

**Little cooks:** Lend a hand by tossing the slaw to coat.

2



## Cook the pork

- In a large frying pan, heat a drizzle of **olive oil** over high heat. When oil is hot, cook **pork mince**, breaking up with a spoon, until browned and cooked through, **4-5 minutes**.
- Add **ginger lemongrass paste**, **garlic** and **Asian BBQ seasoning**. Cook, stirring, until fragrant, **1-2 minutes**. Remove from heat.

**TIP:** For best results, drain the oil from the pan before adding the ginger lemongrass paste.

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

4



## Serve up

- Divide tortillas between plates. Spread with **garlic aioli**. Top with slaw, lemongrass pork and cucumber sticks.
- Drizzle with **sweet chilli sauce**. Sprinkle with **crushed peanuts** to serve. Enjoy!

**Little cooks:** Take the lead and help build the tacos!

## Rate your recipe

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