



Quick All-American Pulled Pork Tacos

with Creamy Slaw & Jalapeños

KID FRIENDLY

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Carrot



Cucumber



Brown Onion



Slaw Mix



Garlic Aioli



Pulled Pork



All-American Spice Blend



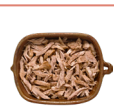
Garlic Paste



Mini Flour Tortillas



Pickled Jalapeños (Optional)



Pulled Pork

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 carrot-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
olive oil*	refer to method	refer to method
carrot	1	2
cucumber	1	2
brown onion	1	2
slaw mix	1 small bag	1 large bag
garlic aioli	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
pulled pork	1 small packet	2 small packets OR 1 large packet
All-American spice blend	1 medium sachet	1 large sachet
garlic paste	1 packet	2 packets
mini flour tortillas	6	12
pickled jalapeños (optional) 🌶️	1 medium packet	1 large packet
pulled pork**	1 small packet	2 small packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3161kJ (755Cal)	581kJ (139Cal)
Protein (g)	27.9g	5.1g
Fat, total (g)	42.4g	7.8g
- saturated (g)	8.7g	1.6g
Carbohydrate (g)	60.1g	11g
- sugars (g)	21.4g	3.9g
Sodium (mg)	1258mg	231mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3964kJ (947Cal)	616kJ (147Cal)
Protein (g)	44.9g	7g
Fat, total (g)	54.4g	8.4g
- saturated (g)	13.7g	2.1g
Carbohydrate (g)	63.1g	9.8g
- sugars (g)	23.4g	3.6g
Sodium (mg)	1440mg	224mg

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



1



Get prepped

- Grate **carrot**.
- Cut **cucumber** into thin sticks.
- Thinly slice **brown onion**.
- In a medium bowl combine **slaw mix**, **carrot**, **garlic aioli** and a drizzle of **white wine vinegar**. Season 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**.
- Add **All-American spice blend** and **garlic paste** and cook, until fragrant, **1 minute**.
- Microwave **mini flour tortillas** on a plate in **10 second** bursts, until warmed through.

TIP: Add a splash of water if the pork looks dry!

Custom Recipe: If you've doubled your pulled pork, cook in batches for the best results. Return all pulled pork to the pan before adding spice blend, continue as above.

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**.

4



Serve up

- Build your tacos by spreading creamy slaw on the base.
- Top with cucumber sticks, pulled pork and **pickled jalapeños** (if using) to serve. Enjoy!

Rate your recipe

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