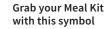


# Teriyaki Pork & Celery Slaw Tacos with Soy Mayo & Crispy Shallots

KID FRIENDLY













Celery





Mayonnaise



Teriyaki Sauce



Pork Mince



**Ginger Lemongrass** 



Mini Flour



Tortillas







Prep in: 20-30 mins Ready in: 25-35 mins

Short on time but don't want to compromise on flavour? Then look no further than these delectable pork tacos. Packed with teriyaki glazed pork and a celery slaw for crunch, these warm tortillas will wrap all of the goodness inside, ready for you to devour!

**Pantry items** 

Olive Oil, White Wine Vinegar, Soy Sauce, Brown Sugar

# 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

ingi caici ico			
	2 People	4 People	
olive oil*	refer to method	refer to method	
brown onion	1	2	
carrot	1	2	
celery	1 medium packet	1 large packet	
shredded cabbage mix	1 medium packet	1 large packet	
white wine vinegar*	drizzle	drizzle	
mayonnaise	1 medium packet	2 medium packets	
soy sauce*	1 tbs	2 tbs	
teriyaki sauce	½ medium packet	1 medium packet	
brown sugar*	1 tsp	2 tsp	
pork mince	1 medium packet	2 medium packets OR 1 large packet	
ginger lemongrass paste	1 medium packet	2 medium packets	
mini flour tortillas	6	12	
crispy shallots	1 medium sachet	1 large sachet	
beef mince**	1 medium packet	2 medium packets OR 1 large packet	

<sup>\*</sup>Pantry Items \*\*Custom Recipe Ingredient

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3472kJ (830Cal)	586kJ (140Cal)
Protein (g)	36.4g	6.1g
Fat, total (g)	44.4g	7.5g
- saturated (g)	10.7g	1.8g
Carbohydrate (g)	78.4g	13.2g
- sugars (g)	35.1g	5.9g
Sodium (mg)	2084mg	352mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	<b>3499kJ</b> (836Cal)	<b>591kJ</b> (141Cal)
Protein (g)	39.9g	6.7g
Fat, total (g)	43.5g	7.3g
- saturated (g)	11.1g	1.9g
Carbohydrate (g)	78.4g	13.2g
- sugars (g)	35.1g	5.9g
Sodium (mg)	2085mg	352mg

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





### Get prepped

- Finely chop brown onion. Grate carrot. Thinly slice celery.
- In a large bowl, combine **shredded cabbage mix**, **celery**, **carrot**, a drizzle of white wine vinegar and olive oil. Season with salt and pepper.
- In a small bowl, combine mayonnaise and half the soy sauce.
- In second small bowl, combine teriyaki sauce (see ingredients), the brown sugar, remaining soy sauce and a splash of water.

**Little cooks:** Take charge by combining the sauces!



#### Heat the tortillas

- Microwave mini flour tortillas on a plate in 10 second bursts until warmed through.
- · Season slaw and toss to combine.

**Little cooks:** Take the lead and toss the slaw!



# Cook the pork

- Heat a large frying pan over medium-high heat. Cook **onion** until starting to soften, 2-3 minutes.
- Add **pork mince** and cook, breaking up with a spoon, until just browned, 3-4 minutes.
- Add ginger lemongrass paste and cook until fragrant, 1 minute.
- Add teriyaki mixture, stir to combine and simmer until slightly reduced, 1 minute.

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



# Serve up

- Bring everything to the table to serve.
- Top tortillas with teriyaki pork and celery slaw.
- Spoon over soy mayo. Sprinkle with **crispy shallots** to serve. Enjoy!

Custom Recipe: Top tortillas with teriyaki beef and celery slaw.

