



Teriyaki Pork & Celery Slaw Tacos

with Soy Mayo & Crispy Shallots

KID FRIENDLY



Grab your Meal Kit with this symbol



Brown Onion



Carrot



Celery



Shredded Cabbage Mix



Mayonnaise



Teriyaki Sauce



Pork Mince



Ginger Lemongrass Paste



Mini Flour Tortillas



Crispy Shallots



Beef Mince

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!

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

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

	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

*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)	3499kJ (836Cal)	591kJ (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.

Rate your recipe

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