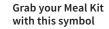


Garlic Pork & Pea Pod Tacos

with Crispy Shallots & Lime

KID FRIENDLY









Garlic Stir-Fry





Pea Pods

Cucumber



Baby Cos



Lettuce





Tortillas

Lime

Mayonnaise





Crispy Shallots





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



If you like bold flavours and Asian fushion, you'll love these flavoursome tacos! We've dialed down the chilli but kept the tasty 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!

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

3				
	2 People	4 People		
olive oil*	refer to method	refer to method		
soy sauce*	1½ tbs	3 tbs		
pork strips	1 medium packet	2 medium packets OR 1 large packet		
garlic stir-fry sauce	1 medium packet	2 medium packets		
pea pods	1 small packet	1 medium packet		
cucumber	1	2		
baby cos lettuce	½ head	1 head		
lime	1/2	1		
mayonnaise	1 medium packet	2 medium packets		
mini flour tortillas	6	12		
crispy shallots	1 medium sachet	1 large sachet		
parsley	1 packet	1 packet		
pork strips**	1 medium packet	2 medium packets OR 1 large packet		

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2930kJ (700Cal)	543kJ (130Cal)
Protein (g)	38.7g	7.2g
Fat, total (g)	35.7g	6.6g
- saturated (g)	7.1g	1.3g
Carbohydrate (g)	60.1g	11.1g
- sugars (g)	17.9g	3.3g
Sodium (mg)	2015mg	373mg
Dietary Fibre (g)	10.4g	1.9g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3594kJ (859Cal)	533kJ (127Cal)
Protein (g)	65.6g	9.7g
Fat, total (g)	41g	6.1g
- saturated (g)	8.8g	1.3g
Carbohydrate (g)	61.1g	9.1g
- sugars (g)	18.1g	2.7g
Sodium (mg)	2462mg	365mg
Dietary Fibre	10.4g	1.5g

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.



Get prepped

- In a medium bowl, combine the **soy sauce**, **pork strips** and half the **garlic stir-fry sauce**. 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 mayonnaise, the remaining garlic stir-fry sauce and a squeeze of lime juice. Set aside.

Custom Recipe: If you've doubled your pork strips, prepare as above and cook in batches for best results!



Heat the tortillas

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



Cook the pork

 In a large frying pan, heat a drizzle of olive oil over a 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 pork in batches for the best results!



Serve up

- Spread each tortilla with some garlic mayo and top with the cos lettuce, pea pods, cucumber and pork strips.
- Tear over parsley.
- Sprinkle with **crispy shallots** and serve with lime wedges. Enjoy!

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

Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate