



Garlic Pork & Pea Pod Tacos

with Crispy Shallots & Lime

KID FRIENDLY



Grab your Meal Kit with this symbol



Pork Strips



Garlic Stir-Fry Sauce



Pea Pods



Cucumber



Baby Cos Lettuce



Lime



Mayonnaise



Mini Flour Tortillas



Crispy Shallots



Parsley



Pork Strips

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

Eat Me Early

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!

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

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

	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	½	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.

We're here to help!

Scan here if you have any questions or concerns



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!

Rate your recipe

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