



Quick Sweet-Soy Caramelised Pork Tacos

with Green Beans & Garlic Aioli

KID FRIENDLY

Grab your meal kit with this number

2



Brown Onion



Green Beans



Carrot



Pork Mince



Garlic Paste



Kecap Manis



Mini Flour Tortillas



Garlic Aioli



Baby Spinach Leaves



Crispy Shallots



Beef Mince



Pork Strips

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

Sweet and savoury pork is the star of this crowd-pleasing meal. Easy and satisfying, the tacos come together in a snap, with some superstar veggies for everyone to build their own and join in the fun!

Pantry items

Olive Oil, Soy Sauce

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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	½	1
green beans	1 small packet	1 medium packet
carrot	½	1
pork mince	1 medium packet	2 medium packets OR 1 large packet
garlic paste	1 packet	2 packets
kecap manis	½ packet	1 packet
soy sauce*	1 tbs	2 tbs
mini flour tortillas	6	12
garlic aioli	1 medium packet	1 large packet
baby spinach leaves	1 medium packet	1 large packet
crispy shallots	1 medium sachet	1 large sachet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3680kJ (880cal)	349kJ (83cal)
Protein (g)	35.7g	3.4g
Fat, total (g)	48.2g	4.6g
- saturated (g)	11.4g	1.1g
Carbohydrate (g)	82.6g	7.8g
- sugars (g)	31.8g	3g
Sodium (mg)	1558mg	147.8mg
Dietary Fibre (g)	9.5g	0.9g

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.

1



Get prepped

- Finely chop **brown onion** (see ingredients).
- Trim **green beans**.
- Grate **carrot** (see ingredients).

Little cooks: Don your goggles and have a go at peeling off the onion's outer layer! Older kids, you can also help grate the carrot under adult supervision.

3



Heat the tortillas

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

Little cooks: Pop some oven gloves on and help warm the tortillas under adult supervision. Be careful, the plate can get hot!

2



Cook the pork

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **pork mince** and **green beans**, breaking up with a spoon, until just browned, **2-3 minutes**.
- Add **onion** and **carrot** and cook, tossing, until softened, **2-3 minutes**.
- Add **garlic paste** and cook, until fragrant, **1 minute**.
- Remove pan from heat. Add **kecap manis** (see ingredients) and the **soy sauce**, stirring, until just combined. Season to taste.

4



Serve up

- Spread each tortilla with **garlic aioli**.
- Fill each tortilla with **baby spinach leaves** and sweet-soy caramelised pork.
- Sprinkle with **crispy shallots** to serve. Enjoy!

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

We're here to help!

Scan here if you have any questions or concerns

2024 | CW33



CUSTOM OPTIONS



SWAP TO BEEF MINCE
Follow method above.



SWAP TO PORK STRIPS
Cook in batches, tossing, until browned and cooked through, 1-2 minutes.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

