

Quick Caribbean Pulled Pork Tacos

with Cucumber Slaw & Crispy Shallots

NEW

Grab your meal kit with this number

19



Cucumber



Pulled Pork



Mild Caribbean Jerk Seasoning



Mini Flour Tortillas



Shredded Cabbage Mix



Baby Spinach Leaves



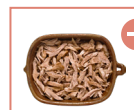
Garlic Aioli



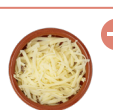
Crispy Shallots



Coriander



Pulled Pork



Cheddar Cheese

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

Dinner is sorted with this super quick smokey pulled pork number, where Caribbean flavours are aplenty and the vibes are high. With a simple cucumber slaw and a sprinkling of crispy shallots, you'll be on island time, in no time!

Pantry items

Olive Oil, Butter

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
cucumber	1	2
pulled pork	1 medium packet	2 medium packets OR 1 large packet
mild Caribbean jerk seasoning	1 medium sachet	1 large sachet
butter*	20g	40g
mini flour tortillas	6	12
shredded cabbage mix	1 medium packet	1 large packet
baby spinach leaves	1 small packet	1 medium packet
garlic aioli	1 medium packet	1 large packet
crispy shallots	1 medium sachet	1 large sachet
coriander	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2514kJ (811cal)	811kJ (262cal)
Protein (g)	10.4g	3.4g
Fat, total (g)	41.6g	13.4g
- saturated (g)	11.4g	3.7g
Carbohydrate (g)	51.9g	16.7g
- sugars (g)	10.2g	3.3g
Sodium (mg)	1158mg	373.5mg
Dietary Fibre (g)	8.3g	2.7g

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

- Thinly slice **cucumber** into half-moons.

3



Assemble the slaw

- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.
- In a medium bowl, combine **shredded cabbage mix**, **baby spinach leaves**, **cucumber** and **garlic aioli**. Season with **salt** and **pepper**.

2



Cook the pork

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Add **pulled pork** and **mild Caribbean Jerk seasoning**, stirring until fragrant, **1-2 minutes**.
- Stir in the **butter** and a splash of **water** until combined, **1 minute**. Season with **salt** and **pepper**.

TIP: Add a splash more water if the filling looks dry!

4



Serve up

- Fill tortillas with cucumber slaw and Caribbean pulled pork.
- Top with **crispy shallots** and tear over **coriander** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW49



CUSTOM OPTIONS



DOUBLE PULLED PORK

Follow method above, cooking in batches if necessary.



ADD CHEDDAR CHEESE

Sprinkle over before serving.

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

