



# Easy Pulled Pork Tacos

with Creamy Slaw & Jalapeños

Grab your Meal Kit with this symbol



Onion



Cucumber



Deluxe Slaw Mix



Garlic Aioli



Garlic Paste



Pulled Pork



All-American Spice Blend



Mini Flour Tortillas



Pickled Jalapeños (Optional)



Mild Chipotle Sauce

Prep in: **10-20** mins

Ready in: **15-25** mins

Spicy (optional pickled jalapeños)

Bring the good vibes to your dinner table with this fun, fast, failproof recipe. Jalapeños add the perfect amount of heat, and cucumber adds crunch and cuts through the richness of the tender pulled pork.

### Pantry items

Olive Oil, White Wine Vinegar



## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You will need

Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
onion	1	2
cucumber	1	2
deluxe slaw mix	1 medium bag	1 large bag
white wine vinegar*	3 tbs	6 tbs
garlic aioli	1 packet (50g)	1 packet (100g)
garlic paste	1 packet	2 packets
pulled pork	1 packet (200g)	1 packet (400g)
All-American spice blend	1 medium sachet	1 large sachet
water*	¼ cup	½ cup
mini flour tortillas	6	12
pickled jalapeños (optional)	1 medium packet	1 large packet
mild chipotle sauce	1 packet	2 packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3125kJ (747Cal)	594kJ (142Cal)
Protein (g)	26.9g	5.1g
Fat, total (g)	43.1g	8.2g
- saturated (g)	7.4g	1.4g
Carbohydrate (g)	56.1g	10.7g
- sugars (g)	17.4g	3.3g
Sodium (mg)	2426mg	461mg

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](https://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

- Thinly slice **onion**. Slice **cucumber** into thin sticks.
- In a medium bowl, combine **deluxe slaw mix**, the **white wine vinegar** and **garlic aioli**.

**TIP:** Tossing the slaw at the beginning will help the cabbage soften slightly when you're ready to serve up.



## Cook the pork & heat the tortillas

- Add **pulled pork**, **All-American spice blend** and the **water** to pan. Cook, pulling apart gently with two forks, until warmed through, **2-3 minutes**.
- Microwave **mini flour tortillas** on a plate for **10 second** bursts, until warmed through.



## Cook the onion

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **onion**, stirring, until softened, **2-3 minutes**.
- Add **garlic paste** and cook until fragrant, **1 minute**.



## Serve up

- Season the slaw to taste.
- Build your tacos by adding a helping of creamy slaw to the base of each tortilla. Top with pulled pork, cucumber and **pickled jalapeños** (if using).
- Serve drizzled with **mild chipotle sauce**.

## Enjoy!

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