



VIETNAMESE ZESTY GINGER PORK TACOS

with Sweet Chilli-Lime Sauce



Bring the flavours of Vietnam to pork tacos!



Lime



Ginger



Carrot



Garlic



Coriander



Sweet Chilli Sauce



Shredded White Cabbage



Pork Mince



Mini Flour Tortillas



Hands-on: **25** mins

Ready in: **30** mins



Spicy (sweet chilli sauce)

Pork is such a friendly guy – he pairs well with almost everything! We particularly love when he teams up with lime and ginger to create a delicious Vietnamese-inspired flavour, like in these zesty tacos!

Pantry Staples: Olive Oil, Soy Sauce

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them!! You will need: **chef's knife, chopping board, fine grater, box grater, small bowl, medium frying pan, wooden spoon, medium bowl, foil** and **sandwich press** or **microwave**.



1 GET PREPPED

Zest the **lime**. Finely grate the **ginger**. Grate the **carrot** (unpeeled). Peel and finely grate the **garlic**. Pick the **coriander** leaves.



2 MAKE THE SWEET CHILLI-LIME SAUCE

In a small bowl, combine the **sweet chilli sauce, lime zest** and a **squeeze** of juice from the **lime**. **TIP:** Add as much or as little lime juice as you like depending on your taste.



3 COOK THE CABBAGE

TIP: If you prefer crunchy to cooked cabbage, feel free to skip this step and serve it raw! Heat a **drizzle** of **olive oil** in a medium frying pan over medium-high heat. Add the **shredded white cabbage** and a **pinch** of **salt** and **pepper** and cook for **3-4 minutes**, or until softened. Transfer to a medium bowl and cover with foil to keep warm.



4 COOK THE PORK MINCE

Return the pan to a medium-high heat with a **drizzle** of **olive oil**. Add the **pork mince** and **ginger** and cook, breaking up with a wooden spoon, for **3-4 minutes**, or until browned and cooked through. Add the **carrot, garlic, soy sauce** and another squeeze of **lime juice** and cook for a further **1-2 minutes**, or until fragrant.



5 HEAT THE TORTILLAS

While the pork mince is cooking, heat the **mini flour tortillas**, in a sandwich press or on a plate in the microwave for **10 second** bursts, until warmed through.



6 SERVE UP

Divide the tortillas between plates and top with the white cabbage and the zesty ginger pork. Drizzle with the sweet chilli-lime sauce and sprinkle with the coriander.

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
lime	1	2
ginger	1 knob	2 knobs
carrot	2	4
garlic	1 clove	2 cloves
coriander	1 bunch	1 bunch
sweet chilli sauce	1 tub (80g)	2 tubs (160g)
shredded white cabbage	1 bag	1 bag
pork mince	1 packet	1 packet
soy sauce*	2 tbs	1/3 cup
mini flour tortillas	8	16

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3240kJ (773Cal)	565kJ (135Cal)
Protein (g)	42.5g	7.4g
Fat, total (g)	25.2g	4.4g
- saturated (g)	5.8g	1.0g
Carbohydrate (g)	85.3g	14.9g
- sugars (g)	27.9g	4.9g
Sodium (g)	1990mg	347mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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