



Japanese-Style Pork Tacos

with Celery Slaw & Pickled Ginger

KID FRIENDLY

Grab your Meal Kit with this symbol



Cucumber



Celery



Garlic



Mini Flour Tortillas



Ginger Paste



Slaw Mix



Pork Strips



Japanese Dressing



Garlic Aioli



Pickled Ginger

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

We've combined the umami flavours of Japanese food with juicy pork strips to create these colourful handheld delights. Complete with an Asian-inspired slaw, zingy pickled ginger and garlic aioli, there's a lot to love tonight!

Pantry items

Olive Oil, Soy Sauce, Honey

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
cucumber	1	2
celery	1 medium packet	1 large packet
garlic	2 cloves	4 cloves
ginger paste	1 medium packet	1 large packet
soy sauce*	2 tbs	¼ cup
honey*	1 tbs	2 tbs
slaw mix	1 medium bag	1 extra large bag
pork strips	1 small packet	1 large packet
mini flour tortillas	6	12
Japanese dressing	1 packet	2 packets
garlic aioli	1 packet (50g)	1 packet (100g)
pickled ginger	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3253kJ (777Cal)	623kJ (149Cal)
Protein (g)	40.3g	7.7g
Fat, total (g)	42.5g	8.1g
- saturated (g)	6.6g	1.3g
Carbohydrate (g)	53.8g	10.3g
- sugars (g)	17.2g	3.3g
Sodium (mg)	1916mg	367mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Slice **cucumber** into thin sticks. Finely chop **celery** and **garlic**.
- In a small bowl, combine **ginger paste**, **garlic**, the **soy sauce** and the **honey**. Set aside.
- In a medium bowl, combine **celery** and **slaw mix**. Set aside.



Heat the tortillas

- Microwave **mini flour tortillas** on a plate for **10 second** bursts, until warmed through.
- To the bowl with the **slaw**, add **Japanese dressing**. Toss to combine.



Cook the pork

- In a large frying pan, heat a drizzle of **olive oil** over high heat.
- When oil is hot, cook **pork strips**, tossing, until browned, **2 minutes**.
- Add **honey-soy mixture** and cook, tossing, until pork is coated and cooked through, **1 minute**. Remove pan from heat.

TIP: If your pan is getting crowded, cook in batches for the best results!



Serve up

- Spread the base of each tortilla with **garlic aioli**.
- Fill with celery slaw, Japanese-style pork, cucumber and **pickled ginger** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.com.au/rate