



# Teriyaki Pork & Celery Slaw Tacos

with Soy Mayo & Crispy Shallots

KID FRIENDLY

Grab your Meal Kit with this symbol



Brown Onion



Carrot



Celery



Mini Flour Tortillas



Crispy Shallots



Shredded Cabbage Mix



Mayonnaise



Teriyaki Sauce



Pork Mince



Ginger Lemongrass Paste



Beef Mince

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

Short on time but don't want to compromise on flavour? Then look no further than these delectable pork tacos. Packed with teriyaki glazed pork and a celery slaw for crunch, these warm tortillas will wrap all of the goodness inside, ready for you to devour!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, White Wine Vinegar, Soy Sauce, Brown Sugar

## 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
<b>olive oil*</b>	refer to method	refer to method
brown onion	1	2
carrot	1	2
celery	1 medium packet	1 large packet
<b>white wine vinegar*</b>	drizzle	drizzle
shredded cabbage mix	1 medium bag	1 large bag
mayonnaise	1 medium packet	2 medium packets
<b>soy sauce*</b>	1 tbs	2 tbs
teriyaki sauce	½ packet	1 packet
<b>brown sugar*</b>	1 tsp	2 tsp
pork mince	1 small packet	1 medium packet
ginger	1 packet	2 packets
lemongrass paste	1 packet	2 packets
mini flour tortillas	6	12
crispy shallots	1 medium packet	1 large packet
beef mince**	1 small packet	1 medium packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3517kJ (841Cal)	561kJ (134Cal)
Protein (g)	36.6g	5.8g
Fat, total (g)	44.5g	7.1g
- saturated (g)	10.7g	1.7g
Carbohydrate (g)	80.7g	12.9g
- sugars (g)	37.3g	5.9g
Sodium (mg)	2117mg	338mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3543kJ (847Cal)	565kJ (135Cal)
Protein (g)	40g	6.4g
Fat, total (g)	43.5g	6.9g
- saturated (g)	11.1g	1.8g
Carbohydrate (g)	80.7g	12.9g
- sugars (g)	37.3g	5.9g
Sodium (mg)	2119mg	338mg

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.

## We're here to help!

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2022 | CW50



## Get prepped

- Finely chop brown **onion**. Grate **carrot**. Thinly slice **celery**.
- In a medium bowl, combine a drizzle of **white wine vinegar** and **olive oil**. Add **shredded cabbage mix**, **celery** and **carrot**.
- In a small bowl, combine **mayonnaise**, 1/2 the **soy sauce** and a splash of water.
- In another small bowl, combine **teriyaki sauce** (see ingredients), remaining **soy sauce**, **brown sugar** and a splash of water.

**Little cooks:** Take charge by combining the sauces!



## Heat tortillas

- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.
- Season **slaw** and toss to combine.

**Little cooks:** Take the lead and toss the slaw!



## Cook pork

- Heat a large frying pan over medium-high heat. Add **onion** and cook, stirring, until starting to soften, **2-3 minutes**.
- Add **pork mince** and cook, breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **ginger lemongrass paste** and cook until fragrant, **1 minute**. Add **teriyaki mixture**, stir to combine and simmer until slightly reduced, **1 minute**.

**Custom Recipe:** If you've swapped to beef mince, cook beef mince in the same way as the pork mince. Drain oil from pan. Continue with step as above.



## Serve up

- Top tortillas with teriyaki pork and celery slaw.
- Spoon over soy mayo. Sprinkle with **crispy shallots** to serve. Enjoy!



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