



Sichuan Garlic Pork Tacos

with Salad & Crispy Shallots

NEW

KID FRIENDLY



Grab your Meal Kit with this symbol



Carrot



Cucumber



Baby Cos Lettuce



Lime



Mini Flour Tortillas



Crispy Shallots



Pork Strips



Sichuan Garlic Paste



Mayonnaise

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

If you like bold flavours and Asian cuisines, you'll love food from the Sichuan province in China! We've dialed down the chilli but kept the tasty garlic and umami flavours for an easy-to-eat sauce that will appeal to everyone. And for an unauthentic but totally fun twist, use the flavoursome combination in tacos!

Pantry items

Olive Oil, Soy Sauce

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
soy sauce*	1 ½ tbs	3 tbs
pork strips	1 small packet	1 large packet
Sichuan garlic paste	1 packet	2 packets
carrot	1	2
cucumber	1	2
baby cos lettuce	½ head	1 head
lime	½	1
mayonnaise	1 packet (40g)	2 packets (80g)
mini flour tortillas	6	12
crispy shallots	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3051kJ (729Cal)	545kJ (130Cal)
Protein (g)	41g	7.3g
Fat, total (g)	36.9g	6.6g
- saturated (g)	7.8g	1.4g
Carbohydrate (g)	61.8g	11g
- sugars (g)	20.9g	3.7g
Sodium (mg)	2094mg	374mg

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.



Get prepped

- In a medium bowl, combine the **soy sauce**, **pork strips** and 1/2 the **Sichuan garlic paste**. Set aside.
- Grate **carrot**. Cut **cucumber** into thin matchsticks. Shred **cos lettuce** (see ingredients). Zest **lime** then slice into wedges.
- In a small bowl, combine **mayonnaise**, **lime zest** and the remaining **Sichuan garlic paste**. Set aside.



Heat the tortillas

- Microwave **mini flour tortillas** on a plate in **10 second** bursts, until warmed through.



Cook the pork

- In a large frying pan, heat a drizzle of **olive oil** over a high heat. Add **pork strips** and cook, tossing, until browned, **1-2 minutes**. Transfer to a plate.

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



Serve up

- Spread each tortilla with some Sichuan garlic mayo and top with cos lettuce, carrot, cucumber and pork strips. Sprinkle with **crispy shallots** and serve with lime wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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