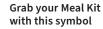


Quick Teriyaki Pork & Cucumber Slaw Tacos with Soy Mayo & Crispy Shallots















Cucumber







Teriyaki Sauce

Mayonnaise



Pork Mince



Ginger & Lemongrass



Mini Flour Tortillas



Crispy Shallots



Coriander

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

| 9 | | |
|------------------------------|-------------------|--------------------|
| | 2 People | 4 People |
| olive oil* | refer to method | refer to method |
| brown onion | 1 (medium) | 1 (large) |
| carrot | 1 | 2 |
| cucumber | 1 (medium) | 1 (large) |
| white wine vinegar* | drizzle | drizzle |
| slaw mix | 1 bag (150g) | 1 bag (300g) |
| mayonnaise | 1 packet (40g) | 1 packet (80g) |
| soy sauce* | 1 tbs | 2 tbs |
| teriyaki sauce | 1 packet (65g) | 1 packet (130g) |
| brown sugar* | 1 tsp | 2 tsp |
| pork mince | 1 packet | 1 packet |
| ginger & lemongrass paste | 1 packet | 1 packet |
| mini flour tortillas | 6 | 12 |
| crispy shallots | 1 packet | 1 packet |
| coriander | 1 bag | 1 bag |

^{*}Pantry Items

Nutrition

Avg Qty Per Serving Per 100g Energy (kJ) 3432kJ (820Cal) 581kJ (139Cal) Protein (g) 35.5g 6g Fat, total (g) 7.3g 12.8g - saturated (g) 2.2g Carbohydrate (g) 75.2g 12.7g - sugars (g) 20.6g 3.5g

1781mg

302mg

The quantities provided above are averages only.

Allergens

Sodium (mg)

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

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



Get prepped

- Finely chop brown onion. Grate carrot. Thinly slice cucumber into half-moons.
- In a medium bowl, combine a drizzle of white wine vinegar and olive oil.
 Add slaw mix and cucumber. Set aside.
- In a small bowl, combine mayonnaise, 1/2 the soy sauce and a splash of water. Set aside.
- In a second small bowl, combine teriyaki sauce, brown sugar, remaining soy sauce and a splash of water.



Heat the tortillas & toss the slaw

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



Cook the pork

- Heat a large frying pan over a medium-high heat. Cook onion and carrot 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 sauce mixture, then stir to combine and simmer until slightly reduced, 1 minute.



Serve up

- Top tortillas with teriyaki pork and slaw.
- · Spoon over soy mayo. Sprinkle with crispy shallots.
- Tear over coriander to serve.

Enjoy!