



Quick Teriyaki Pork & Cucumber Slaw Tacos

with Soy Mayo & Crispy Shallots

Grab your Meal Kit with this symbol



Brown Onion



Carrot



Cucumber



Slaw Mix



Mayonnaise



Teriyaki Sauce



Pork Mince



Ginger & Lemongrass Paste



Mini Flour Tortillas



Crispy Shallots



Coriander

Hands-on: **20-30 mins**
Ready in: **25-35 mins**

Sweet and savoury pork is the star of this crowd-pleasing meal. Easy and satisfying, the tacos come together in a snap, with lots of tasty elements for everyone to build their own and join in the fun!

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
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)	43.3g	7.3g
- saturated (g)	12.8g	2.2g
Carbohydrate (g)	75.2g	12.7g
- sugars (g)	20.6g	3.5g
Sodium (mg)	1781mg	302mg

The quantities provided above are averages only.

Allergens

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

Visit [hellofresh.co.nz/foodinfo](https://www.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!