



Thai Larb Style Pork Tacos

with Baby Gem Lettuce and Crushed Peanuts

Rapid 20 Minutes • Mild Spice • 1 of your 5 a day

13



Cucumber



Baby Gem Lettuce



Salted Peanuts



Pork Mince



Thai Style Spice Blend



Garlic, Ginger & Lemongrass Puree



Ketjap Manis



Plain Taco Tortilla

Pantry Items

Oil, Salt, Pepper, Mayonnaise

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Rolling pin, frying pan and baking tray.

Ingredients

Ingredients	2P	3P	4P
Cucumber**	½	¾	1
Baby Gem Lettuce**	1	1½	2
Salted Peanuts 1)	25g	40g	40g
Pork Mince**	240g	360g	480g
Thai Style Spice Blend 3)	1 sachet	1 sachet	2 sachets
Ginger, Garlic & Lemongrass Puree	15g	22g	22g
Ketjap Manis 11)	25g	50g	50g
Plain Taco Tortilla 13)	6	9	12
Pantry	2P	3P	4P
Water for the Pork*	25ml	40ml	50ml
Mayonnaise*	3 tbsp	4 tbsp	5 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3683/880	901/215
Fat (g)	51.8	12.7
Sat. Fat (g)	13.7	3.3
Carbohydrate (g)	66.4	16.2
Sugars (g)	13.6	3.3
Protein (g)	36.2	8.9
Salt (g)	2.74	0.67

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

1) Peanut **3)** Sesame **11)** Soya **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps


Head to hellofresh.co.uk or use our app to rate this recipe

HelloFresh UK

Packed in the UK

The Fresh Farm

60 Worship St, London EC2A 2EZ

 You can recycle me!



Chop the Cucumber

a) Preheat your oven to 220°C/200°C fan/gas mark 7.

b) Trim the **cucumber**, then halve lengthways (see ingredients for amount). Thinly slice widthways.



Get Prepped

a) Trim the **baby gem**, halve lengthways, then thinly slice.

b) Crush the **peanuts** in the unopened sachet using a rolling pin.



Time to Fry

a) Heat a drizzle of **oil** in a large frying pan on medium-high heat.

b) Once hot, add the **pork mince** and fry until browned, 5-6 mins. Use a spoon to break it up as it cooks, then drain and discard any excess fat.

c) Season with **salt** and **pepper**. **IMPORTANT:** Wash your hands and equipment after handling raw mince. The pork is cooked when no longer pink in the middle.



Add the Flavour

a) Once the **mince** is cooked, add the **Thai style spice blend** (add less if you'd prefer things milder) and **ginger, garlic & lemongrass puree**. Stir-fry for 30 secs.

b) Pour in the **ketjap manis** and **water for the pork** (see pantry for amount).

c) Stir together until slightly thickened and nicely glazed, 1-2 min, then remove from the heat.



Warm your Tortillas

a) A couple of mins before you're ready to serve, pop the **tortillas** (3 per person) onto a baking tray and into the oven to warm through, 1-2 mins.

b) Transfer the **tortillas** to your plates.

c) Spread the **mayo** onto each one (see pantry for amount).



Make your Tacos

a) Share the **baby gem** between your **tortillas**.

b) Top with the **glazed pork** and **cucumber** - as much as you'd like.

c) Sprinkle with the **peanuts** to finish. **TIP:** Tacos are best enjoyed eaten by hand - get stuck in!

Enjoy!