



Sticky Pork Mince Tacos

Tender pork mince is cooked in a rich, sticky sauce with a delicious balance of sweet, savoury and spicy flavours. Served in warm soft tortillas and finished with fresh, crunchy toppings, these tacos are packed with flavour and texture in every bite.

Ingredients

- Pork Mince
- Sour Cream
- Fresh Coriander
- Tortilla wraps
- Tomato
- Little Gem
- Lime
- Shallot
- Honey
- Spice mix
 - Chilli Flakes
 - Ground cumin
 - Smoked Paprika

Your Pantry

- Olive Oil
- Salt
- Pepper

Nutritional Info

Calories: 618 kcal
Carbohydrates: 75 g
Protein: 37 g
Fat: 22 g

Allergens

[Wheat \(Tortilla\)](#)
[Milk \(Sour Cream\)](#)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.



1) Prepare the vegetables

Peel and halve your shallot. Thinly slice, then add to a bowl with a good squeeze of lime juice. Stir well and set aside.

Finely chop the tomatoes and shred the lettuce. Finely chop the coriander and set aside.

2) Fry the mince

Place a large non-stick frying pan on medium heat. Once hot, add the pork mince and fry for 3-4 minutes or until cooked and browned, breaking up with mince with the back of the spatula. Drain off any of the liquid.

Add the spice mix to the pan and season with salt and pepper. Continue to stir fry for another 1-2 minutes, then add the honey (using half a pot per person) and mix well, cooking for a final 30 seconds or until the mince is sticky and caramelised.

3) Heat the tortillas

Add the tortillas to the microwave for 30 seconds or until warm.

4) Serve the tacos

Top your taco wraps with the mince, followed by the shredded little gem, tomatoes, and pickled onion. Spoon over the sour cream, and garnish with fresh coriander. Squeeze over some of the remaining lime juice if you like and enjoy!



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