



# Hoisin-Glazed Pork Tacos

with Asian-Style Green Salad, Pear & Crispy Shallots

CUSTOMER FAVOURITE

BESTSELLER



Grab your Meal Kit with this symbol



Carrot



Pear



Pork Strips



Garlic Paste



Hoisin Sauce



Mixed Salad Leaves



Mini Flour Tortillas



Mayonnaise



Crispy Shallots



Beef Strips

Prep in: 20-30 mins  
Ready in: 25-35 mins

Tender pork strips get an aromatic boost in these speedy tacos inspired by Asian flavours. With vibrant greens and crispy shallots to bring it all together, add a dollop of mayo for creaminess and dinner is good to go!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Soy Sauce, Vinegar (White Wine or Rice Wine)

## Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Large frying pan with a lid

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
carrot	1	2
pear	1	2
pork strips	1 small packet	2 small packets OR 1 large packet
garlic paste	2 packets	4 packets
hoisin sauce	1 packet	2 packets
<b>soy sauce*</b> (for the glaze)	2 tsp	1 tbs
<b>vinegar*</b> (white wine or rice wine)	1 tsp	2 tsp
<b>soy sauce*</b> (for the dressing)	½ tsp	1 tsp
mixed salad leaves	1 medium bag	2 medium bags
mini flour tortillas	6	12
mayonnaise	1 packet (40g)	1 packet (80g)
crispy shallots	1 medium packet	1 large packet
beef strips**	1 small packet	2 small packets OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3010kJ (719Cal)	645kJ (154Cal)
Protein (g)	35g	7.5g
Fat, total (g)	33g	7.1g
- saturated (g)	6.8g	1.5g
Carbohydrate (g)	74.5g	16g
- sugars (g)	31.7g	6.8g
Sodium (mg)	1949mg	418mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3166kJ (757Cal)	679kJ (162Cal)
Protein (g)	39.7g	8.5g
Fat, total (g)	35.4g	7.6g
- saturated (g)	8.3g	1.8g
Carbohydrate (g)	73.6g	15.8g
- sugars (g)	31.5g	6.8g
Sodium (mg)	1604mg	344mg

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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



1



## Get prepped

- Grate **carrot**.
- Thinly slice **pear**.

3



## Make the salad & heat the tortillas

- In a medium bowl, combine the **vinegar**, the **soy sauce (for the dressing)** and a drizzle of **olive oil**. Add **mixed salad leaves**. Toss to coat. Set aside.
- Microwave **mini flour tortillas** on a plate in **10 second** bursts, until warmed through.

2



## Cook the hoisin pork

- In a large frying pan, heat a drizzle of **olive oil** over high heat. When oil is hot, cook **pork strips**, until browned, **2-3 minutes** (cook pork in batches if your pan is getting crowded). Transfer to a plate.
- Return pan to medium-high heat with another drizzle of **olive oil**, if needed. Cook **garlic paste** and **carrot**, until softened, **2-3 minutes**. Return **pork** to pan, then add **hoisin sauce** and the **soy sauce (for the glaze)**. Cook, tossing, until sticky, **1-2 minutes**. Add a splash of water to loosen the glaze, if needed. Remove pan from heat, then cover to keep warm.

**Custom Recipe:** If you've swapped to beef strips, prepare pan as above. Cook beef, in batches, until browned and cooked through, 1-2 minutes. Continue as above, returning cooked beef to pan before adding the sauces.

4



## Serve up

- Spread each tortilla with some **mayonnaise**. Top with a helping of Asian-style green salad, pear and hoisin-glazed pork.
- Sprinkle with **crispy shallots** to serve. Enjoy!

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