



Quick Hoisin Pork Tacos

with Asian-Style Salad & Crispy Shallots

Grab your Meal Kit with this symbol



Carrot



Cucumber



Long Red Chilli (Optional)



Pork Strips



Garlic Paste



Hoisin Sauce

Would this ID image be better?



Baby Spinach & Cos Lettuce Mix



Mini Flour Tortillas



Mayonnaise



Crispy Shallots



Beef Strips

Hands-on: **20-30 mins**
 Ready in: **25-35 mins**
 Spicy (optional long red chilli)

Tender pork strips get an aromatic boost in these speedy tacos inspired by Asian flavours. With vibrant greens, cooling cucumber 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, Rice Wine Vinegar

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
carrot	1	2
cucumber	1	2
long red chilli (optional)	½	1
pork strips	1 small packet	1 large packet
garlic paste	1 packet	2 packets
hoisin sauce	1 packet	2 packets
soy sauce* (for the glaze)	2 tsp	1 tbs
rice wine vinegar*	1 tsp	2 tsp
soy sauce*	½ tsp	1 tsp
baby spinach & cos lettuce mix	1 medium bag	1 large bag
mini flour tortillas	6	12
mayonnaise	1 packet (40g)	1 packet (100g)
crispy shallots	1 medium packet	1 large packet
beef strips**	1 small packet	1 medium packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3135kJ (749Cal)	601kJ (144Cal)
Protein (g)	39.5g	7.6g
Fat, total (g)	35g	6.7g
- saturated (g)	6.6g	1.3g
Carbohydrate (g)	71.7g	13.8g
- sugars (g)	26.9g	13.8g
Sodium (mg)	2083mg	400mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3184kJ (761Cal)	641kJ (153Cal)
Protein (g)	43.1g	8.7g
Fat, total (g)	34.9g	7g
- saturated (g)	6.7g	1.3g
Carbohydrate (g)	70.9g	14.3g
- sugars (g)	26.6g	14.3g
Sodium (mg)	1613mg	325mg

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

If you have any questions or concerns, please visit hellofresh.com.au/contact

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1



Get prepped

- Grate **carrot**.
- Cut **cucumber** in half horizontally, then slice lengthwise into thin strips.
- Thinly slice **long red chilli** (if using).

Not enough space for custom recipe steps.

3



Make the salad & heat the tortillas

- In a medium bowl, combine **rice wine vinegar**, **soy sauce (for the dressing)** and a drizzle of **olive oil**. Add **baby spinach & cos lettuce mix** and toss to coat.
- Microwave **mini flour tortillas** on a plate for **10 second** bursts, until warmed through.

2



Cook the hoisin pork

- In a large frying pan, heat a drizzle of **olive oil** over a high heat. When oil is hot, cook **pork strips** until browned, **2-3 minutes** (to keep pork tender, cook in batches if your pan is getting crowded!). Transfer to a plate.
- Return pan to a 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 **soy sauce (for the glaze)**. Cook, tossing, until sticky, **1-2 minutes**.
- Remove from heat and cover to keep warm.

TIP: Add a splash of water if the sauce looks too thick.

CUSTOM RECIPE

If you've swapped to beef strips, prepare pan as above. Cook beef until browned and cooked through, 1-2 minutes (cook in batches if pan is getting crowded). Continue as above, returning beef to pan as you would **4** the pork.



Serve up

- Spread each tortilla with some **mayonnaise**. Top with a helping of Asian-style salad, cucumber and hoisin pork.
- Sprinkle with **crispy shallots** and chilli (if using) to serve.

CUSTOM RECIPE

Serve your hoisin beef tacos as above.

Enjoy!