



HOISIN PORK & MUSHROOM TACOS

with Garlic Aioli



Cook Asian-inspired tacos



Garlic



Cos Lettuce



Long Red Chilli
(Optional)



Carrot



Hoisin Sauce



Mixed Sesame
Seeds



Pork Mince



Sliced
Mushrooms



Mini Flour
Tortillas



Garlic Aioli

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

Spicy (optional long red chilli)

We love inventing new flavour combos for tacos and this one, inspired by Chinese takeaway, is a firm favourite. With mushroom, hoisin sauce and tender pork, plus crisp lettuce and creamy aioli, this meal puts the fun into fusion!

Pantry Staples: Olive Oil, Soy Sauce, Rice Wine Vinegar (Or White Wine Vinegar)

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **large frying pan**



1 GET PREPPED

Finely chop the **garlic** (or use a garlic press). Shred the **cos lettuce** (see ingredients list). Thinly slice the **long red chilli** (if using). Grate the **carrot** (unpeeled).



2 MAKE THE SAUCE

In a small bowl, combine the **hoisin sauce, soy sauce, rice wine vinegar** and the **water**.



3 COOK THE PORK

Heat a large frying pan over a medium-high heat. Add the **mixed sesame seeds** and toast, tossing, until golden, **3-4 minutes**. Transfer to a small bowl. Return the pan to a medium-high heat with a **drizzle of olive oil**. Add the **pork mince** and **garlic** and cook, breaking up with a spoon, until browned, **4-5 minutes**.



4 ADD THE VEGGIES

Add the **carrot** and **sliced mushrooms** to the pan and cook until the **mushrooms** are tender, **4-5 minutes**. Add the **hoisin mixture** and stir through. Cook until the mixture has thickened, **2-3 minutes**.



5 HEAT THE TORTILLAS

Heat the **mini flour tortillas** in a sandwich press, or on a plate in the microwave for **10 second bursts**, until warmed through.



6 SERVE UP

Take everything to the table. Build your tacos by spreading a layer of **garlic aioli** over the base of a tortilla. Add some cos lettuce, a helping of the hoisin pork and mushroom mixture and garnish with the toasted sesame seeds and chilli (if using).

ENJOY!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
garlic	1 clove	2 cloves
cos lettuce	½ head	1 head
long red chilli (optional)	1	2
carrot	1	2
hoisin sauce	1 packet	2 packets
soy sauce*	1½ tbs	3 tbs
rice wine vinegar* (or white wine vinegar)	1 tbs	2 tbs
water*	1 tbs	2 tbs
mixed sesame seeds	1 sachet	2 sachets
pork mince	1 packet	1 packet
sliced mushrooms	1 bag (200g)	1 bag (375g)
mini flour tortillas	6	12
garlic aioli	1 packet (50g)	1 packet (100g)

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	3200kJ (765Cal)	592kJ (141Cal)
Protein (g)	40.6g	7.5g
Fat, total (g)	35.8g	6.6g
- saturated (g)	6.1g	1.1g
Carbohydrate (g)	63.9g	11.8g
- sugars (g)	20.2g	3.7g
Sodium (g)	2000mg	370mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

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