

# Hoisin Pork Tacos

with Cucumber, Lettuce & Crispy Shallots

Grab your Meal Kit with this symbol



Garlic



Carrot



Cos Lettuce



Cucumber



Pork Strips



Hoisin Sauce



Mini Flour Tortillas






Long Red Chilli (Optional)



Mayonnaise



Crispy Shallots

 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 crisp lettuce, cooling cucumber and crispy shallots to bring it all together, these are a fusion of some of the tastiest flavours around!

### 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
garlic	2 cloves	4 cloves
carrot	1	2
cos lettuce	½ head	1 head
cucumber	1	2
pork strips	1 packet	1 packet
hoisin sauce	1 sachet	2 sachets
soy sauce* (for the glaze)	2 tsp	1 tbs
rice wine vinegar*	1 tsp	2 tsp
soy sauce* (for the salad)	½ tsp	1 tsp
mini flour tortillas	6	12
long red chilli (optional)	½	1
mayonnaise	1 packet (40g)	1 packet (100g)
crispy shallots	1 packet	2 packets

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	3203kJ (765Cal)	603kJ (144Cal)
Protein (g)	39.5g	7.4g
Fat, total (g)	32.9g	6.2g
- saturated (g)	6.3g	1.2g
Carbohydrate (g)	71.8g	13.5g
- sugars (g)	27.5g	5.2g
Sodium (mg)	2168mg	408mg

## 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.



## Get prepped

Finely chop the **garlic**. Grate the **carrot** (unpeeled). Shred the **cos lettuce** (see ingredients). Cut the **cucumber** into batons.



## Cook the pork

In a large frying pan, heat a drizzle of **olive oil** over a high heat. Cook the **pork strips** until browned, **2-3 minutes** (cook in batches if your pan is getting crowded). Transfer to a plate.



## Add the hoisin sauce

Return the frying pan to a medium-high heat, add a drizzle of **olive oil** (if needed). Add the **garlic** and **carrot** and cook until softened, **2-3 minutes**. Return the **pork** to the pan, add the **hoisin sauce** and **soy sauce (for the glaze)** and cook until sticky, **1-2 minutes**.

**TIP:** Add a splash of water if the hoisin mixture looks too thick.



## Make the salad

In a medium bowl combine the **rice wine vinegar**, **soy sauce (for the salad)** and a drizzle of **olive oil**. Add the **cos lettuce** and toss to coat.



## 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.



## Serve up

Thinly slice the **long red chilli** (if using). Bring everything to the table to serve. Build your tacos by spreading the tortillas with **mayonnaise**. Fill the tortillas with salad, cucumber, hoisin pork, **crispy shallots** and sliced chilli.

Enjoy!