



Vietnamese Pork Tacos

with Cucumber, Carrot & Lemon Mayo

Grab your Meal Kit with this symbol



Spring Onion



Cos Lettuce



Cucumber



Long Red Chilli (Optional)



Carrot



Pork Mince



Hoisin Sauce



Fine Breadcrumbs



Lemon



Mayonnaise



Mini Flour Tortillas

Hands-on: **10-20 mins**
Ready in: **25-35 mins**

Spicy (optional long red chilli)

Banh mi, commonly known as a Vietnamese pork roll, is a taste sensation from Saigon to Sydney to San Francisco! With a perfect balance of sweet, savoury, sour and spicy flavours, it's no wonder it's so popular. We've taken those famous flavours and wrapped them up in soft tortillas for a meal that's half Mexican, half Vietnamese and fully delicious!

Pantry items

Olive Oil, Egg, Soy Sauce

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
spring onion	1 bunch	1 bunch
cos lettuce	½ head	1 head
cucumber	1	2
long red chilli (optional)	½	1
carrot	1	2
pork mince	1 packet	1 packet
hoisin sauce	½ sachet	1 sachet
egg*	1	2
fine breadcrumbs	1 packet	2 packets
soy sauce*	1 tsp	2 tsp
lemon	½	1
mayonnaise	1 packet (40g)	1 packet (100g)
mini flour tortillas	6	12

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3776kJ (902Cal)	703kJ (168Cal)
Protein (g)	38.7g	7.2g
Fat, total (g)	50.5g	9.4g
- saturated (g)	10.7g	2g
Carbohydrate (g)	66.8g	12.4g
- sugars (g)	18.4g	3.4g
Sodium (mg)	1182mg	220mg

Allergens

Always read product labels for the most up-to-date allergen information.

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



1. Get prepped

Thinly slice the **spring onion**. Shred the **cos lettuce (see ingredients list)**. Thinly slice the **cucumber** into batons. Thinly slice the **long red chilli** (if using). Grate the **carrot** (unpeeled).



2. Make the meatballs

In a large bowl, combine the **pork mince, spring onion, hoisin sauce, egg, fine breadcrumbs** and **soy sauce**. Using damp hands, shape **1 heaped tbs** of the **mixture** into a meatball. Set aside on a plate and repeat with the **remaining mixture**. You should get about 5-6 meatballs per person.



3. Cook the meatballs

Heat a **drizzle** of **olive oil** in a large frying pan over a medium heat. Add the **pork meatballs** and cook, turning often, until browned and cooked through, **8-10 minutes**. Slice the **meatballs** in half to serve.



4. Make the lemon mayo

While the meatballs are cooking, cut the **lemon (see ingredients list)** into wedges. In a small bowl, combine the **mayonnaise** with a **squeeze** of **lemon juice**. Season with **salt** and **pepper**.



5. Heat the tortillas

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



6. Serve up

Bring everything to the table to serve. Spread a thin layer of **lemon mayo** over the tortillas. Add some **cos lettuce, cucumber, chilli** (if using) and **carrot**, then top with the halved **pork meatballs**.

Enjoy!