



# Vietnamese-Style Pork Tacos

with Lemon Aioli

Grab your Meal Kit with this symbol



Garlic



Brown Onion



Mint



Cos Lettuce



Cucumber



Long Red Chilli (Optional)



Carrot



Lemon



Garlic Aioli



Pork Mince



Kecap Manis



Mini Flour Tortillas

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

Sweet and savoury pork is the star of this crowd-pleasing meal. Easy and satisfying, the tacos come together in a snap, with lots of veggies for everyone to build their own and join in the fun!

### Pantry items

Olive Oil, 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

	4 People
olive oil*	refer to method
garlic	4 cloves
brown onion	1
mint	1 bunch
cos lettuce	1 head
cucumber	1
long red chilli (optional)	1
carrot	1
lemon	1
garlic aioli	1 packet (100g)
pork mince	1 packet
kecap manis	1 sachet (75g)
soy sauce*	2 tbs
mini flour tortillas	12

\*Pantry Items

### Nutrition

	Per Serving	Per 100g
Energy (kJ)	3120kJ (746Cal)	674kJ (161Cal)
Protein (g)	38.3g	8.3g
Fat, total (g)	35.7g	7.7g
- saturated (g)	6.0g	1.3g
Carbohydrate (g)	63.1g	13.6g
- sugars (g)	17.4g	3.8g
Sodium (g)	1280mg	277mg

### 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

Finely grate the **garlic** (or use a garlic press). Finely chop the **brown onion**. Pick and roughly chop the **mint** leaves. Shred the **cos lettuce**. Thinly slice the **cucumber** into batons. Thinly slice the **long red chilli** (if using). Grate the **carrot** (unpeeled). Zest the **lemon** to get a **generous pinch**, then juice the **lemon** to get **2 tsp**.



### 2. Make the lemon aioli

In a small bowl, combine the **garlic aioli** and **lemon juice**. Taste and add more lemon juice, if you prefer. Season with **salt** and **pepper** and stir to combine. Set aside.



### 3. Cook the veggies

Heat a large frying pan over medium-high heat with a **drizzle of olive oil**. When the oil is hot, add the **garlic, onion, carrot** and a **pinch of salt** and cook, stirring, until slightly softened, **2-3 minutes**.



### 4. Cook the pork

Increase the heat to high, then add the **pork mince** to the pan and cook, breaking up with a spoon, until just browned, **3-4 minutes**. Remove the pan from the heat and add the **kecap manis, soy sauce** and **lemon zest** and stir until just combined, **1 minute**. Season to taste with **salt** and **pepper**.



### 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

Bring everything to the table to serve. Spread a thin layer of lemon aioli over a tortilla. Add a helping of cos lettuce, cucumber and the Vietnamese-style pork. Top with the mint and chilli (if using).

**Enjoy!**