



# Quick Hoisin Pork Tacos

with Asian-Style Salad & Crispy Shallots

Grab your Meal Kit  
with this symbol



Carrot



Cucumber



Mixed Salad  
Leaves



Mini Flour  
Tortillas



Crispy Shallots



Pork Strips



Garlic Paste



Hoisin Sauce



Mayonnaise

Prep in: **20-30** mins  
Ready in: **25-35** mins

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!

## 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 with a lid

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
carrot	1	2
cucumber	1	2
pork strips	1 small packet	1 large packet
garlic paste	1 packet	2 packets
hoisin sauce	1 packet	2 packets
<b>soy sauce*</b> (for the glaze)	2 tsp	1 tbs
<b>rice wine vinegar*</b>	1 tsp	2 tsp
<b>soy sauce*</b> (for the dressing)	½ tsp	1 tsp
mixed salad leaves	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

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3083kJ (737Cal)	597kJ (143Cal)
Protein (g)	40.9g	7.9g
Fat, total (g)	34.9g	6.8g
- saturated (g)	7.7g	1.5g
Carbohydrate (g)	69.1g	13.4g
- sugars (g)	27.2g	5.3g
Sodium (mg)	1970mg	381mg

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](https://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

- Grate the **carrot**.
- Cut **cucumber** in half horizontally, then slice lengthwise into thin strips.

3



## Make the salad & heat the tortillas

- In a medium bowl, combine the **rice wine vinegar**, the **soy sauce (for the dressing)** and a drizzle of **olive oil**. Add **mixed salad leaves**. Toss to coat. Set aside.
- Microwave **mini flour tortillas** on a plate in **10 second** bursts, until warmed through.

2



## Cook the hoisin pork

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

**TIP:** Add a splash of water to loosen the sauce, if needed.

4



## Serve up

- Spread each tortilla with some **mayonnaise**. Top with a helping of Asian-style salad, cucumber and hoisin pork.
- Sprinkle with **crispy shallots** to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

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