



Vietnamese-Style Pork Tacos

with Cucumber, Carrot & Lime Mayo

Grab your Meal Kit with this symbol



Spring Onion



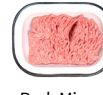
Cos Lettuce



Cucumber



Carrot



Pork Mince



Hoisin Sauce



Fine Breadcrumbs



Lime



Mayonnaise




Mini Flour Tortillas



Long Red Chilli (Optional)

 Hands-on: **20-30 mins**
Ready in: **35-45 mins**

 Spicy (optional long red chilli)

Banh mi, also 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	2 stems	4 stems
cos lettuce	½ head	1 head
cucumber	1	2
carrot	1	2
pork mince	1 small packet	1 medium packet
hoisin sauce	½ sachet	1 sachet
egg*	1	2
fine breadcrumbs	1 packet	2 packets
soy sauce*	1 tsp	2 tsp
lime	½	1
mayonnaise	1 packet (40g)	1 packet (100g)
mini flour tortillas	6	12
long red chilli (optional)	½	1

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3407kJ (814Cal)	621kJ (148Cal)
Protein (g)	39.7g	7.2g
Fat, total (g)	39.8g	7.3g
- saturated (g)	8.2g	1.5g
Carbohydrate (g)	67.3g	12.3g
- sugars (g)	18.8g	3.4g
Sodium (mg)	1156mg	211mg

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.



Get prepped

Thinly slice the **spring onion**. Shred the **cos lettuce** (see ingredients). Thinly slice the **cucumber** into batons. Grate the **carrot** (unpeeled).



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 spoonful of the mixture into a meatball. Transfer to a plate and repeat with the remaining mixture. You should get about 5-6 meatballs per person.



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.



Make the lime mayo

While the meatballs are cooking, juice the **lime** to get 1 tsp for 2 people / 2 tsp for 4 people. In a small bowl, combine the **mayonnaise** and **lime juice**. Season to taste. Mix well and set aside.



Heat the tortillas

Heat the **mini flour tortillas** in a sandwich press, or 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. Spread a thin layer of lime mayo over the tortillas. Add some cos lettuce, cucumber and carrot. Top with the halved pork meatballs and garnish with chilli.

Enjoy!