



Sichuan Garlic Pork Tacos

with Crunchy Pear Salad & Crushed Peanuts

Grab your Meal Kit
with this symbol



Pork Loin
Steaks



Carrot



Pear



Cos Lettuce



Mayonnaise



Sichuan Garlic
Paste



Mini Flour
Tortillas



Crushed Peanuts



Hands-on: **10-20 mins**
Ready in: **15-25 mins**

If you like bold flavours and Asian cuisines, you'll love food inspired by the Sichuan province in China! We've dialed down the chilli but kept the tasty garlic and umami flavours for an easy-to-eat taco that will appeal to everyone.

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

	2 People	4 People
olive oil*	refer to method	refer to method
pork loin steaks	1 packet	1 packet
carrot	1	2
pear	1	2
cos lettuce	½ head	1 head
mayonnaise	1 packet (40g)	1 packet (100g)
Sichuan garlic paste	1 packet	2 packets
soy sauce*	1½ tbs	3 tbs
mini flour tortillas	8	16
crushed peanuts	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3886kJ (929Cal)	661kJ (158Cal)
Protein (g)	52.3g	8.9g
Fat, total (g)	39.9g	6.8g
- saturated (g)	8.9g	1.5g
Carbohydrate (g)	84.8g	14.4g
- sugars (g)	29.4g	5g
Sodium (mg)	2047mg	348mg

The quantities provided above are averages only.

Allergens

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

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Get prepped

- Cut **pork loin steaks** into 1cm strips. Grate **carrot**. Thinly slice **pear**. Shred **cos lettuce** (see ingredients).

2



Make the mayo

- In a small bowl, combine **mayonnaise** and 1/2 the **Sichuan garlic paste**. Set aside.

3



Cook the pork

- In a large frying pan, heat a drizzle of **olive oil** over a high heat. When oil is hot, cook **pork strips**, tossing, until browned, **1-2 minutes**.
- Remove pan from heat, then add **soy sauce**, remaining **Sichuan garlic paste** and a splash of **water**. Turn **pork** to coat. Set aside.
- Microwave **mini flour tortillas** on a plate for **10 second** bursts, until warmed through.

TIP: If your pan is getting crowded, cook pork in batches for the best results!

4



Serve up

- Spread some Sichuan garlic mayo over each tortilla, then top with cos lettuce, carrot, pear and pork.
- Sprinkle with **crushed peanuts** to serve.

Enjoy!