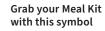
Sichuan Garlic Pork Tacos

with Crunchy Pear Salad & Crushed Peanuts









Steaks







Cos Lettuce





Sichuan Garlic



Mini Flour Tortillas



Crushed Peanuts

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

3			
	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.



Get prepped

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



Make the mayo

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



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!



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!