

Vietnamese-Style Pork & Pear Tacos

with Garlic Aioli

Grab your Meal Kit with this symbol



Garlic



Cos Lettuce



Pear



Carrot



Pork Mince



Hoisin Sauce



Garlic Aioli



Long Green Chilli (Optional)



Mini Flour Tortillas



Beef Mince

Hands-on: **20-30 mins**
 Ready in: **25-35 mins**

Spicy (optional long green 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!



CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

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
garlic	2 cloves	4 cloves
cos lettuce	½ head	1 head
pear	1	2
carrot	1	2
pork mince	1 medium packet	1 large packet
soy sauce*	½ tbs	1 tbs
hoisin sauce	½ packet (37.5g)	1 packet (75g)
garlic aioli	1 packet (50g)	1 packet (100g)
long green chilli (optional)	½	1
mini flour tortillas	8	16
beef mince**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Base Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3637kJ (869Cal)	721kJ (172Cal)
Protein (g)	41.2g	8.2g
Fat, total (g)	43.7g	8.7g
- saturated (g)	12.7g	2.5g
Carbohydrate (g)	74.8g	14.8g
- sugars (g)	21.9g	4.3g
Sodium (mg)	1448mg	287mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3533kJ (844Cal)	683kJ (163Cal)
Protein (g)	43.6g	8.4g
Fat, total (g)	34.9g	6.8g
- saturated (g)	10.6g	2.1g
Carbohydrate (g)	85.8g	16.6g
- sugars (g)	27.3g	5.3g
Sodium (mg)	1398mg	270mg

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.

If you have any questions or concerns, please visit hellofresh.co.nz/contact

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Get prepped

- Finely chop garlic. Shred **cos lettuce** (see ingredients). Thinly slice **pear**. Grate **carrot**.



Prep the toppings & heat the tortillas

- While pork is cooking, add **garlic aioli** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.
- Thinly slice **long green chilli** (if using).
- Microwave **mini flour tortillas** on a plate for **10 second** bursts, until warmed through.



Cook the pork

- In a large frying pan, heat a drizzle of **olive oil** over a high heat. Cook **pork mince**, breaking up with a spoon, until just browned, **4-5 minutes**.
- Add **garlic** and another drizzle of **olive oil** to **pork** and cook until fragrant, **1 minute**.
- Add **soy sauce** and **hoisin sauce** (see ingredients) and cook until combined, **1 minute**.

CUSTOM RECIPE

If you've swapped your pork mince for beef mince, cook it in the same way as above.



Serve up

- Spread a thin layer of aioli over tortillas.
- Top with some cos lettuce, carrot, pear, chilli (if using) and Vietnamese-style pork.

Enjoy!