

Quick 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

 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!

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 packet | 1 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 |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 3456kJ (826Cal) | 721kJ (172Cal) |
| Protein (g) | 36.4g | 7.6g |
| Fat, total (g) | 41.1g | 8.6g |
| - saturated (g) | 11.7g | 2.4g |
| Carbohydrate (g) | 74.8g | 15.6g |
| - sugars (g) | 21.9g | 4.6g |
| Sodium (mg) | 1434mg | 299mg |

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

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



Prep the toppings

- 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.



Brown the pork mince

- In a large frying pan, heat a drizzle of **olive oil** over a high heat.
- When oil is hot, cook **pork mince**, breaking it 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**.



Serve up

- Spread a thin layer of aioli over tortillas.
- Top with some cos lettuce, carrot, pear and Vietnamese-style pork.
- Garnish with chilli to serve.

Enjoy!