



Everything  
But The Chef

HelloFresh.com.au

hello@hellofresh.com.au | 02 81888 72

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## Hoisin Pork Lettuce Cups

Among the many revolutionary inventions of the Chinese, hoisin sauce might just be one of our favourites. Its blend of salty and sweet is like the secret spell to unlocking flavours humans find delicious. We've continued the theme with a little soy sauce and honey. The result is so tasty all that's left to do is gather together some tender pork, vermicelli noodles, crispy lettuce and start getting your hands dirty!

### Pantry Items



Soy Sauce



Honey



Water



Hoisin Sauce



Pork Loin Steaks



Vermicelli Noodles



Green Beans



Gem Lettuce



Spring Onions



Coriander



Prep: 10 mins



Cook: 25 mins



Total: 35 mins



level 1

helping  
hands

Qty	Ingredients
3 tbs	hoisin sauce ( <b>recommended amount</b> )
1 ½ tbs	salt-reduced soy sauce *
2 tsp	honey *
600 g	pork loin steaks
2 tbs	hot water *
¾ packet	vermicelli noodles
200 g	green beans, sliced into 3 cm pieces
2 heads	gem lettuce, leaves separated & rinsed
1 bunch	spring onions, finely sliced
1 bunch	coriander, leaves picked

 May feature in another recipe

\* Pantry Items

Servings per recipe: 4

Nutrition per serve

Energy	2090	Kj
Protein	44	g
Fat, total	3.4	g
-saturated	0.9	g
Carbohydrate	70.5	g
-sugars	14	g
Sodium	755	mg



**You will need:** chef's knife, chopping board, medium bowl, kettle full of water, BBQ or chargrill pan, plate, aluminium foil, small saucepan, heatproof bowl and a sieve.

**1** In a medium bowl combine the **hoisin sauce**, **salt-reduced soy sauce**, **honey** and **pork loin steaks**. Set aside for 10 minutes. Bring a kettle full of water to the boil.

**2** Heat a BBQ or chargrill to a medium-high heat. Shake off any excess sauce from the pork and then add to the heat. Cook for **2-3 minutes** on each side or until cooked through. Transfer to a plate and cover to keep warm. Rest for **5 minutes**. Slice into strips.

**3** Pour the remaining pork marinade into a small saucepan with the **hot water**. Bring to the boil. Remove from the heat.

**4** Meanwhile, place the **vermicelli noodles** and sliced **green beans** in a large heatproof bowl and cover with the boiled water from the kettle. Set aside for **2-3 minutes** and then drain and rinse. Pickup a handful of noodles over the bowl and, using kitchen scissors, snip the noodles into short lengths. Set aside.

**5** To assemble, lay the ingredients out on the table. Place a small handful of noodles, beans and some pork in a **lettuce cup**. Drizzle with the hoisin sauce and sprinkle with **spring onion** and **coriander**.

**Did you know?** Hoisin sauce is occasionally referred to as Chinese barbecue sauce.

