



Vietnamese Pork Meatball Tacos

with Cucumber, Carrot & Lime Mayo

Grab your Meal Kit with this symbol



Carrot



Spring Onion



Cucumber



Lime



Long Red Chilli (Optional)



Pork Mince



Ginger Paste



Fine Breadcrumbs



Hoisin Sauce



Mayonnaise



Mini Flour Tortillas



Mixed Salad Leaves



Beef Mince

Hands-on: **20-30 mins**
Ready in: **35-x45 mins**

Spicy (optional long red chilli)

Banh mi, also known as a Vietnamese pork roll, is a taste sensation from Saigon to Sydney to San Francisco! With a perfect balance of sweet, savoury, sour and spicy flavours, it's no wonder it's so popular. We've taken those famous flavours and wrapped them up in soft tortillas for a Mexican-Vietnamese fusion meal that's fully delicious!



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
carrot	1	2
spring onion	1 stem	2 stems
cucumber	1	2
lime	½	1
long red chilli (optional)	½	1
pork mince	1 small packet	1 medium packet
ginger paste	1 medium packet	1 large packet
fine breadcrumbs	1 medium packet	1 large packet
soy sauce*	1 tsp	2 tsp
hoisin sauce	½ packet	1 packet
mayonnaise	1 packet (40g)	1 packet (100g)
mini flour tortillas	6	12
mixed salad leaves	1 medium bag	1 large bag
beef mince**	1 small packet	1 medium packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3286kJ (785Cal)	634kJ (152Cal)
Protein (g)	35.7g	6.9g
Fat, total (g)	38.5g	7.4g
- saturated (g)	7.6g	1.5g
Carbohydrate (g)	67.1g	12.9g
- sugars (g)	18.5g	12.9g
Sodium (mg)	1163mg	224mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3292kJ (787Cal)	635kJ (152Cal)
Protein (g)	39.4g	7.6g
Fat, total (g)	37g	7.1g
- saturated (g)	7.7g	1.5g
Carbohydrate (g)	67.1g	12.9g
- sugars (g)	18.5g	12.9g
Sodium (mg)	1168mg	225mg

The quantities provided above are averages only.

Allergens

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

Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/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.com.au/contact](https://www.hellofresh.com.au/contact)

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Get prepped

Grate the **carrot**. Thinly slice the **spring onion**. Slice the **cucumber** into thin sticks. Slice the **lime** into wedges. Thinly slice the **long red chilli** (if using).



Make the lime mayo

In a small bowl, combine the **mayonnaise** and a generous squeeze of **lime juice**. Season with **salt** and **pepper** and mix well.



Make the meatballs

In a large bowl, combine the **pork mince**, **spring onion**, **ginger paste**, **fine breadcrumbs** and **soy sauce**. Using damp hands, shape 1 heaped spoonful of the **mixture** into a meatball. Set aside on a plate and repeat with the remaining **mixture**. You should get 5-6 meatballs per person.

CUSTOM RECIPE

If you've swapped to beef mince, prepare the meatballs in the same way as above.



Heat the tortillas

Microwave the **mini flour tortillas** on a plate for **10 second** bursts, until warmed through.



Cook the meatballs

In a large frying pan, heat a drizzle of **olive oil** over a medium heat. Cook the **pork** meatballs, turning, until browned and cooked through, **8-10 minutes**. Add the **hoisin sauce** (see ingredients) and a splash of **water**, tossing to coat, **1-2 minutes**.

CUSTOM RECIPE

Cook the beef meatballs in the same way as above.



Serve up

Slice the Vietnamese pork meatballs in half. Spread a thin layer of lime mayo over the tortillas. Add some **mixed salad leaves**, cucumber, carrot, the halved meatballs and chilli (if using). Spoon any remaining hoisin sauce over the meatballs to serve.

Enjoy!

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