

Vietnamese-Style Pork & Pear Tacos

with Lemon Aioli

Grab your Meal Kit with this symbol



Garlic



Cos Lettuce



Pear



Carrot



Pork Mince



Hoisin Sauce



Garlic Aioli



Mini Flour Tortillas



Long Red Chilli (Optional)

Keep an eye out...

Due to recent sourcing challenges, we've replaced green chilli with red chilli, which may be a little different to what's pictured. Don't worry, your recipe will be just as delicious!

Pantry items

Olive Oil, Soy Sauce

Hands-on: **20-30 mins**
 Ready in: **25-35 mins**
 Calorie Smart
 Spicy (optional long red 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!

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*	2 tsp	4 tsp
hoisin sauce	½ packet (37.5g)	1 packet (75g)
garlic aioli	1 packet (50g)	1 packet (100g)
mini flour tortillas	8	16
long red chilli (optional)	½	1

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2551kJ (609Cal)	506kJ (120Cal)
Protein (g)	12g	2.4g
Fat, total (g)	27.8g	5.5g
- saturated (g)	6.7g	1.3g
Carbohydrate (g)	74.8g	14.8g
- sugars (g)	21.9g	4.3g
Sodium (mg)	1361mg	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.



Get prepped

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



Brown the pork mince

In a large frying pan, heat a drizzle of **olive oil** over a high heat. When the oil is hot, cook the **pork mince**, breaking it up with a spoon, until just browned, **4-5 minutes**.



Make it saucy

Add the **garlic** and another drizzle of **olive oil** to the **pork** and cook until fragrant, **1 minute**. Add the **soy sauce** and **hoisin sauce** (see ingredients) and cook until combined, **1 minute**.



Prep the toppings

While the pork is cooking, add the **garlic aioli** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside. Thinly slice the **long green chilli** (if using).



Heat the tortillas

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



Serve up

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

Enjoy!