



Vietnamese-Style Pork Tacos

with Lime Aioli

Grab your Meal Kit with this symbol



Garlic



Brown Onion



Coriander



Cos Lettuce



Cucumber



Lime



Long Green Chilli (Optional)



Carrot



Garlic Aioli



Pork Mince



Kecap Manis



Mini Flour Tortillas



Crispy Shallots

Hands-on: **25 mins**
Ready in: **30 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!

Unfortunately, this week's red chilli was in short supply, so we've replaced it with green chilli. Don't worry, the recipe will be just as delicious!

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 too.

You will need

Large frying pan

Ingredients

	4 People
olive oil*	refer to method
garlic	4 cloves
brown onion	1
coriander	1 bunch
cos lettuce	1 head
cucumber	1
lime	1
long green chilli (optional)	1
carrot	1
garlic aioli	1 packet (100g)
pork mince	1 packet
kecap manis	1 sachet (75g)
soy sauce*	2 tbs
mini flour tortillas	16
crispy shallots	2 packets

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3640kJ (869Cal)	730kJ (174Cal)
Protein (g)	43.2g	8.7g
Fat, total (g)	38.8g	7.8g
- saturated (g)	8.4g	1.7g
Carbohydrate (g)	81.6g	16.4g
- sugars (g)	19.4g	3.9g
Sodium (g)	1570mg	315mg

Allergens

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

Visit [HelloFresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Get prepped

Finely grate the **garlic** (or use a garlic press). Finely chop the **brown onion**. Roughly chop the **coriander**. Shred the **cos lettuce**. Thinly slice the **cucumber** into batons. Zest the **lime** to get a **generous pinch**, then juice to get **2 tsp**. Thinly slice the **long green chilli** (if using). Grate the **carrot** (unpeeled).



4. Cook the pork

Increase the heat of the pan to high, then add the **pork mince** and cook, breaking up with a spoon, until just browned, **3-4 minutes**. Remove the pan from the heat and add the **kecap manis**, **soy sauce** and **lime zest** and stir until just combined, **1 minute**. Season to taste with **salt** and **pepper**.



2. Make the lime aioli

In a small bowl combine the **garlic aioli** and **lime juice**. Season with **salt** and **pepper**. Mix well to combine and set aside.

TIP: Taste and add more lime juice, if you'd prefer.

TIP: Leave some aioli plain for the kids if you like!



5. Heat the tortillas

Heat the **mini flour tortillas** in a sandwich press or microwave on a plate for **10 second bursts**, until warmed through.



3. Cook the veggies

Heat a large frying pan over a medium-high heat with a **drizzle of olive oil**. When the oil is hot, add the **onion**, **carrot** and a **pinch of salt** and cook, stirring, until slightly softened, **4-5 minutes**. Add the **garlic** and cook until fragrant, **1 minute**.



6. Serve up

Bring everything to the table to serve. Spread a thin layer of lime aioli over a tortilla. Top with some cos lettuce, cucumber and the Vietnamese-style pork. Sprinkle with the **crispy shallots**. Top the adults' portions with the coriander and chilli (if using).

Enjoy!