



# Vietnamese-Style Pork Tacos

with Radish, Aioli & Crispy Shallots

Grab your Meal Kit with this symbol



Garlic



Brown Onion



Cos Lettuce



Radish



Carrot



Garlic Aioli



Pork Mince



Kecap Manis



Mini Flour Tortillas



Long Green Chilli (Optional)



Crispy Shallots



Beef Mince

Hands-on: **25-35 mins**  
Ready in: **30-40 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!



**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
garlic	2 cloves	4 cloves
brown onion	½	1
cos lettuce	½ head	1 head
radish	2	3
carrot	½	1
garlic aioli	1 packet (50g)	1 packet (100g)
pork mince	1 small packet	1 medium packet
kecap manis	½ packet (37.5g)	1 packet (75g)
soy sauce*	1 tbs	2 tbs
mini flour tortillas	8	16
long green chilli (optional)	½	1
crispy shallots	1 packet	1 packet
beef mince**	1 packet	1 packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3573kJ (854Cal)	749kJ (179Cal)
Protein (g)	36.2g	7.6g
Fat, total (g)	42.9g	9g
- saturated (g)	13.3g	2.8g
Carbohydrate (g)	78.1g	16.4g
- sugars (g)	20.7g	4.3g
Sodium (mg)	1525mg	320mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4088kJ (977Cal)	857kJ (205Cal)
Protein (g)	40.8g	8.6g
Fat, total (g)	48.4g	10.1g
- saturated (g)	18.7g	3.9g
Carbohydrate (g)	78.1g	16.4g
- sugars (g)	20.7g	4.3g
Sodium (mg)	1495mg	313mg

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](https://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**. Finely chop the **brown onion** (see ingredients). Shred the **cos lettuce** (see ingredients). Thinly slice the **radish**. Grate the **carrot** (see ingredients).



## Cook the pork

Increase the heat 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, then add the **kecap manis** (see ingredients) and **soy sauce** and stir until just combined, **1 minute**. Season to taste.

### CUSTOM RECIPE

If you've swapped your pork mince for beef mince, cook the beef in the same way as above!



## Prep the aioli

In a small bowl, add the **garlic aioli** and season with **salt** and **pepper**. Stir to combine. Set aside.



## Heat the tortillas

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



## Cook the veggies

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



## Serve up

Thinly slice the **long green chilli** (if using). Spread a thin layer of aioli over the tortillas. Top with some cos lettuce, radish and Vietnamese-style pork. Sprinkle with the **crispy shallots** and chilli to serve.

## Enjoy!