



# Quick Hoisin Pork Tacos

with Cucumber Slaw & Spring Onions

NEW

Grab your meal kit with this number

27



Cucumber



Garlic



Carrot



Spring Onion



Pork Mince



Hoisin Sauce



Shredded Cabbage Mix



Mayonnaise



Mini Flour Tortillas



Beef Mince



Lamb Mince

### Recipe Update

We've replaced the crispy shallots in this recipe with spring onion due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

Prep in: 15-25 mins  
Ready in: 15-25 mins

This might be our most exciting flavour fusion yet! The humble taco has borrowed a few attributes from a much loved Asian dish - duck pancakes. Pork mince is cooked in sticky sweet hoisin sauce before being sandwiched into golden taco shells with cucumber and spring onions. We give it five stars!

### Pantry items

Olive Oil, Vinegar (White Wine or Rice Wine), Soy Sauce, Sesame Oil



## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

**If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches**

## You will need

Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
cucumber	1 (medium)	1 (large)
garlic	2 cloves	4 cloves
carrot	½	1
spring onion	1 stem	2 stems
pork mince	1 medium packet	2 medium packets OR 1 large packet
hoisin sauce	½ medium packet	1 medium packet
<b>vinegar*</b> (white wine or rice wine)	2 tsp	4 tsp
<b>soy sauce*</b>	1 tbs	2 tbs
<b>sesame oil*</b>	1 tsp	2 tsp
shredded cabbage mix	1 medium packet	1 large packet
mayonnaise	1 medium packet	1 large packet
mini flour tortillas	6	12

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2973kJ (711Cal)	667kJ (159Cal)
Protein (g)	34.6g	7.8g
Fat, total (g)	37.5g	8.4g
- saturated (g)	12.3g	2.8g
Carbohydrate (g)	54g	12.1g
- sugars (g)	12.2g	2.7g
Sodium (mg)	943mg	211mg
Dietary Fibre (g)	8.9g	2g

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

- Thinly slice **cucumber** into sticks.
- Finely chop **garlic**.
- Grate **carrot** (see ingredients).
- Thinly slice **spring onion**.



## Make the slaw

- Meanwhile, combine **shredded cabbage mix**, **carrot** and **mayonnaise** in a large bowl.
- Microwave **mini flour tortillas** on a plate in **10 second** bursts, until warmed through.



## Cook the pork

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **pork mince**, breaking up with a spoon, until browned, **4-5 minutes**.
- Add **garlic** and cook until fragrant, **1 minute**.
- Add **hoisin sauce** (see ingredients), the **vinegar**, **soy sauce** and **sesame oil**, and cook, stirring, until the sauce is slightly reduced, **1 minute**. Remove from heat. Season with **pepper**.



## Serve up

- Fill each tortilla with slaw, cucumber and hoisin pork.
- Sprinkle over spring onion to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

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### CUSTOM OPTIONS

 **SWAP TO BEEF MINCE**  
Follow method above.

 **SWAP TO LAMB MINCE**  
Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

