

Easy Hoisin Pork & Pear Tacos

With Lettuce & Crispy Shallots

Grab your Meal Kit with this symbol



Carrot



Cos Lettuce



Pear



Fresh Chilli (Optional)



Hoisin Sauce



Mini Flour Tortillas



Mayonnaise



Crispy Shallots



Pork Loin Steaks




Diced Chicken

Recipe Update

The current labour shortages have impacted availability of ingredients across the entire food supply chain. As such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: **20-30 mins**
Ready in: **25-35 mins**

 Eat Me Early
**Custom Recipe only*

Pears in tacos? We say yes please, and we're combining them with hoisin pork and a hit of fresh veggies. Cradled in a soft tortilla taco and dolloped with mayonnaise on top, these pear and pork tacos are bound to be the new favourite.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Soy Sauce, Rice Wine Vinegar

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
cos lettuce	½ head	1 head
pear	1	2
fresh chilli (optional) 	½	1
pork loin steaks	1 packet	1 packet
hoisin sauce	1 packet (75g)	2 packets (150g)
soy sauce* (for the glaze)	½ tbs	1 tbs
rice wine vinegar*	1 tsp	2 tsp
soy sauce* (for the salad)	½ tsp	1 tsp
mini flour tortillas	6	12
mayonnaise	1 medium packet	1 large packet
crispy shallots	1 packet	1 packet
diced chicken**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3095kJ (740Cal)	564kJ (135Cal)
Protein (g)	46.6g	8.5g
Fat, total (g)	27.3g	5g
- saturated (g)	8.1g	1.5g
Carbohydrate (g)	72.5g	13.2g
- sugars (g)	25g	4.6g
Sodium (mg)	1607mg	293mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2945kJ (703Cal)	562kJ (134Cal)
Protein (g)	39g	7.4g
Fat, total (g)	26.7g	5.1g
- saturated (g)	7.9g	1.5g
Carbohydrate (g)	72.5g	13.8g
- sugars (g)	25g	4.8g
Sodium (mg)	1585mg	303mg

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.

We're here to help!

Scan here if you have any questions or concerns

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Get prepped

- Grate the **carrot**. Shred **cos lettuce** (see ingredients). Thinly slice **pear**. Thinly slice **fresh chilli** (if using). Cut **pork loin steaks** into 2cm strips.



Make the salad

- In a medium bowl combine the **rice wine vinegar**, **soy sauce (for the salad)** and a drizzle of **olive oil**. Add **cos lettuce** and toss to coat.
- Heat **mini flour tortillas** on a plate in the microwave for **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** until browned, **2-3 minutes**. Transfer to a paper towel-lined plate.
- Return the frying pan to medium-high heat with a drizzle of **olive oil** (if needed). Cook **carrot** until softened, **2-3 minutes**.
- Return the **pork** to the pan, add **hoisin sauce** and the **soy sauce (for the glaze)** and cook until sticky, **1-2 minutes**. Transfer to a plate and cover to keep warm.

TIP: Add a splash more water if the hoisin mixture looks too thick.

Custom Recipe: If you've swapped to diced chicken, heat the pan as above. Cook diced chicken, tossing, until browned and cooked through, 4-5 minutes. Transfer to a plate. Return chicken to the pan along with hoisin sauce as above. Continue with step.



Serve up

- Spread tortillas with some **mayonnaise**, then top with dressed lettuce, pear and hoisin pork.
- Sprinkle with **crispy shallots** and chilli to serve. Enjoy!

Rate your recipe

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