

Pork & Ginger Hoisin Sauce

with Pickled Cucumber Slaw & Sesame Fries

Grab your Meal Kit with this symbol



Potato



Mixed Sesame Seeds



Cucumber



Garlic



Pear



Hoisin Sauce



Ginger Paste



Mayonnaise



Crispy Shallots



Pork Loin Steaks



Slaw Mix

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: 25-35 mins
Ready in: 35-45 mins

 Calorie Smart

Sweet and salty hoisin sauce to drizzle over golden pork loin steaks is a great combination. Try serving with sesame fries and you've got another match. Putting pickled cucumber in a creamy slaw and adding it to the ensemble is yet one more amazing flavour combo. What do you get when you put everything together? One stellar dish that everyone is going to be raving about.

Pantry items

Olive Oil, Rice Wine Vinegar, Honey, 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

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
mixed sesame seeds	1 medium sachet	1 large sachet
cucumber	1 (medium)	1 (large)
rice wine vinegar*	¼ cup	½ cup
garlic	1 clove	2 cloves
pear	1	2
slaw mix	1 bag (150g)	1 bag (300g)
hoisin sauce	½ packet (37.5g)	1 packet (70g)
honey*	1 tsp	2 tsp
water*	¼ cup	½ cup
soy sauce*	1 tsp	2 tsp
pork loin steaks	1 packet	1 packet
ginger paste	1 medium packet	1 large packet
mayonnaise	1 medium packet	1 large packet
crispy shallots	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2685kJ (642Cal)	409kJ (98Cal)
Protein (g)	44.2g	6.7g
Fat, total (g)	26g	4g
- saturated (g)	5.1g	0.8g
Carbohydrate (g)	62.5g	9.5g
- sugars (g)	28.8g	4.4g
Sodium (mg)	872mg	133mg

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.



Bake the fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries.
- Place the **fries** and **mixed sesame seeds** onto a lined oven tray. Season with **salt** and **pepper** and drizzle with **olive oil**. Toss to coat, then bake until tender, **20-25 minutes**.

Little cooks: Kids can help toss the fries.



Cook the pork

- Heat a drizzle of **olive oil** in a large frying pan over medium-high heat.
- When oil is hot, cook **pork loin steaks** until cooked through, **3-4 minutes** each side (depending on thickness). Transfer to a plate to rest for **5 minutes**.



Pickle the cucumber

- Meanwhile, slice **cucumber** into thin sticks.
- In a medium bowl, add the **rice wine vinegar** and a good pinch of **sugar** and **salt**. Stir to dissolve, then add **cucumber** and enough **water** to cover the cucumber. Stir to coat, then set aside.



Make the glaze

- Meanwhile, return the pan to medium-high heat with a drizzle of **olive oil**.
- Cook **garlic** and **ginger paste** until fragrant, **1 minute**.
- Add the **hoisin mixture** and simmer until slightly reduced, **1-2 minutes**. Remove from heat, then stir in any **pork resting juices**.
- Drain **pickled cucumber**.
- Add **mayonnaise**, pickled **cucumber**, a pinch of **salt** and **pepper** and a drizzle of **olive oil** to the slaw. Toss to combine.



Get prepped

- Finely chop **garlic**. Slice **pear** into thin sticks.
- In a medium bowl, add **slaw mix** and **pear**.
- In a small bowl, combine **hoisin sauce** (see ingredients), the **honey**, **water** and the **soy sauce**.

Little cooks: Kids can take charge by combining the sauces!



Serve up

- Slice the pork.
- Divide pork, pickled cucumber slaw and sesame fries between plates.
- Spoon ginger hoisin sauce over pork.
- Sprinkle over **crispy shallots** to serve. Enjoy!

Little cooks: Add the finishing touch by sprinkling over the **crispy shallots**!

We're here to help!

Scan here if you have any questions or concerns



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