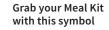
# Pork & Ginger Hoisin Sauce with Pickled Cucumber Slaw & Sesame Fries











Potato

Mixed Sesame





Cucumber





Hoisin Sauce







Ginger Paste

Mayonnaise







Pork Loin

Steaks

Crispy Shallots

Slaw Mix

**Pantry items** 

Olive Oil, Rice Wine Vinegar, Honey, Soy Sauce

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.

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

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*	1/4 cup	½ cup
garlic	1 clove	2 cloves
pear	1	2
slaw mix	1 bag (150g)	1 bag (300g)
hoisin sauce	1/2 packet (37.5g)	1 packet (70g)
honey*	1 tsp	2 tsp
water*	1/4 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
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<sup>\*</sup>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.



#### 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.



# 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!



# 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.



# 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.



# 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!

