

Vietnamese-Style Pork Tacos

with Lemon Aioli & Crispy Shallots

Grab your Meal Kit with this symbol



Garlic



Brown Onion



Cos Lettuce



Pear



Lemon



Long Green Chilli (Optional)



Carrot



Garlic Aioli



Pork Mince



Kecap Manis




Mini Flour Tortillas



Crispy Shallots

 Hands-on: **15-25** mins
Ready in: **20-30** 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!

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
pear	1	2
lemon	½	1
long green chilli (optional)	½	1
carrot	½	1
garlic aioli	1 packet (50g)	1 packet (100g)
pork mince	1 medium packet	1 large packet
kecap manis	½ packet	1 packet
soy sauce*	1 tbs	2 tbs
mini flour tortillas	8	16
crispy shallots	1 packet	2 packets

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3770kJ (901Cal)	689kJ (165Cal)
Protein (g)	42.3g	7.7g
Fat, total (g)	38.8g	7.1g
- saturated (g)	8.4g	1.5g
Carbohydrate (g)	89.8g	16.4g
- sugars (g)	28.2g	5.2g
Sodium (mg)	1570mg	286mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Get prepped

Finely grate the **garlic** (or use a garlic press). Finely chop the **brown onion** (see ingredients list). Shred the **cos lettuce** (see ingredients list). Thinly slice the **pear** (unpeeled). Zest the **lemon** to get a **pinch**, then juice to get **1 tsp for 2 people / 2 tsp for 4 people**. Thinly slice the **long green chilli** (see ingredients list), if using. Grate the **carrot** (see ingredients list), unpeeled.



4. Cook the pork

Increase the heat to high, then cook the **pork mince**, breaking up with a spoon, until just browned, **3-4 minutes**. Remove the pan from the heat, then add the **kecap manis** (see ingredients list), **soy sauce** and **lemon zest** and stir until just combined, **1 minute**. Season to taste.



2. Make the lemon aioli

In a small bowl, combine the **garlic aioli** and **lemon juice**. Season with **salt** and **pepper**. Mix well and set aside.

TIP: Taste and add more lemon juice depending on your taste.



5. Heat the tortillas

Heat the **mini flour tortillas** in a sandwich press or on a plate in the microwave for **10 second bursts**, until warmed through.



3. 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**. Season with **salt** and cook, stirring until softened slightly, **4-5 minutes**. Add the **garlic** and cook until fragrant, **1 minute**.



6. Serve up

Bring everything to the table to serve. Spread a thin layer of the lemon aioli over a tortilla. Top with a helping of cos lettuce, some pear and Vietnamese-style pork. Sprinkle with the **crispy shallots** and chilli (if using).

Enjoy!