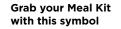


Vietnamese-Style Pork Tacos

with Lemon Aioli & Crispy Shallots

















Cos Lettuce



Lemon



Long Green Chilli (Optional)



Carrot







Pork Mince



Mini Flour Tortillas



Crispy Shallots

Pantry items Olive Oil, Soy Sauce

long green chilli)

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	1/2	1
cos lettuce	½ head	1 head
pear	1	2
lemon	1/2	1
long green chilli (optional)	1/2	1
carrot	1/2	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

may have changed.

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



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.



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 vour taste.



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.



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.



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.



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!