

Vietnamese-Style Pork Tacos

with Pear, Aioli & Crispy Shallots

Grab your Meal Kit with this symbol



Garlic



Brown Onion



Cos Lettuce



Pear



Carrot



Garlic Aioli



Pork Mince



Kecap Manis






Mini Flour Tortillas



Long Green Chilli (Optional)



Crispy Shallots

 Hands-on: **25-35 mins**
 Ready in: **30-40 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
carrot	½	1
garlic aioli	1 packet (50g)	1 packet (100g)
pork mince	1 packet	1 packet
kecap manis	½ packet	1 packet
soy sauce*	1 tbs	2 tbs
mini flour tortillas	8	16
long green chilli (optional)	½	1
crispy shallots	1 sachet	1 sachet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3689kJ (881Cal)	718kJ (171Cal)
Protein (g)	41.2g	8g
Fat, total (g)	40.2g	7.8g
- saturated (g)	13.4g	2.6g
Carbohydrate (g)	84.3g	16.4g
- sugars (g)	30g	5.8g
Sodium (mg)	1514mg	295mg

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.



Get prepped

Finely grate the **garlic**. Finely chop the **brown onion** (see ingredients). Shred the **cos lettuce** (see ingredients). Thinly slice the **pear**. Grate the **carrot** (see ingredients).



Prep the aioli

In a small bowl, add the **garlic aioli** and season with **salt** and **pepper**. Set aside.



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**.



Cook the pork

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



Heat the tortillas

Microwave the **mini flour tortillas** on a plate in **10 second** bursts until warmed through.



Serve up

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

Enjoy!