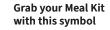
# Vietnamese-Style Pork Tacos

with Pear, Aioli & Crispy Shallots













Cos Lettuce







Garlic Aioli

Carrot



Pork Mince







Tortillas







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

| 9                               |                   |                    |
|---------------------------------|-------------------|--------------------|
|                                 | 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                  |
| carrot                          | 1/2               | 1                  |
| garlic aioli                    | 1 packet<br>(50g) | 1 packet<br>(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<br>(optional) | 1/2               | 1                  |
| crispy shallots                 | 1 sachet          | 1 sachet           |

<sup>\*</sup>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!