

# **Hoisin Pork Wraps**

with Cucumber and Sweet Potato Fries

Hands-on Time: 20 Minutes • Total Time: 20 Minutes • Little Heat • 1.5 of your 5 a day









Spring Onion

**Sweet Potato Fries** 





Cucumber





Salted Peanuts





Easy Ginger



**Hoisin Sauce** 



Soy Sauce



Small Soft Shell Tacos

# Before you start

Our fruit, veggies and herbs need a wash before vou use them!

#### Basic cooking tools you will need:

Two Baking Trays, Fine Grater (or Garlic Press) and Frying Pan.

#### **Ingredients**

	2P	3P	4P
Sweet Potato Fries**	1 small pack	1 large pack	2 small packs
Spring Onion**	1	2	2
Cucumber**	1/2	3/4	1
Garlic Clove**	1	2	2
Salted Peanuts 1)	1 pot	1 pot	1 pot
Pork Mince**	240g	360g	480g
Easy Ginger**	1 sachet	1½ sachets	2 sachets
Hoisin Sauce 3) 11) 13)	2 sachets	3 sachets	4 sachets
Soy Sauce <b>11) 13)</b>	1 sachet	1½ sachets	2 sachets
Small Soft Shell Tacos 13)	6	9	12

\*Not Included \*\* Store in the Fridge

#### Nutrition

	Per serving	Per 100g
for uncooked ingredients	509g	100g
Energy (kJ/kcal)	3224 /771	634/152
Fat (g)	24	5
Sat. Fat (g)	7	2
Carbohydrate (g)	99	20
Sugars (g)	18	4
Protein (g)	40	8
Salt (g)	5.71	1.12

Nutrition for uncooked ingredients based on 2 person recipe.

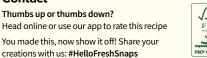
## **Allergens**

1) Peanut 3) Sesame 11) Soya 13) Gluten

Wash your hands before and after handling ingredients. Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

#### Contact

Thumbs up or thumbs down? Head online or use our app to rate this recipe You made this, now show it off! Share your



HelloFresh UK The Fresh Farm 60 Worship St, London EC2A 2EZ

You can recycle me!



Packed in the UK



## 1. Roast the Sweet Potatoes

Preheat your oven to 210°C and pop your **sweet** potato fries on a roasting tray, drizzle with oil and season with salt and pepper. Roast on the top shelf of your oven for 18 mins, turning halfway,



# 2. Get Prepped

Trim the **spring onions** then slice thinly. Trim the **cucumber** then halve lengthways. Chop into roughly 1cm wide 5cm long batons. Peel and grate the **garlic** (or use a garlic press). Roughly chop the peanuts.



# 3. Start Cooking

Heat a drizzle of oil in a large pan on high heat, Once hot, add the **pork mince** and cook until browned, 4-5 mins. Break it up with a wooden spoon as it cooks. Add the garlic and easy ginger, cook for 1 min, stirring, then add the hoisin and soy sauce and cook for a further 2-3 mins, until sticky and reduced. **IMPORTANT:** The pork mince is cooked when it is no longer pink in the middle.



## 4. Warm the Taocs

About 2 mins before the **potatoes** are done, pop the taco wraps onto a baking tray and bake until warmed through, 2 mins.



# 5. Get Ready to Serve!

Warm the **pork** through if needed. Remove the sweet potato fries from the oven once they are done.



#### 6. Serve!

Divide the **pork mixture** between the **tacos** and top with the cucumber, spring onion and peanuts. Serve with the sweet potato fries. Enjoy!