

Hoisin Pulled Pork Tacos

with Chips, Sesame Slaw, Pickled Cucumber and Spring Onion

Street Food 35-45 Minutes • 1 of your 5 a day



Potatoes



Slow Cooked
Pulled Pork



Spring Onion



Cucumber



Rice Vinegar



Mayonnaise



Coleslaw Mix



Roasted White
Sesame Seeds



Plain Taco Tortilla



Hoisin Sauce

Pantry Items

Oil, Salt, Pepper, Sugar, Honey

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, ovenproof dish, aluminium foil and bowl.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Slow Cooked Pulled Pork**	1	1	2
Spring Onion**	1	2	2
Cucumber**	½	¾	1
Rice Vinegar	22ml	37ml	44ml
Mayonnaise 8 9	64g	96g	128g
Coleslaw Mix**	120g	180g	240g
Roasted White Sesame Seeds 3	7g	12g	14g
Plain Taco Tortilla 13	4	6	8
Hoisin Sauce 11	64g	96g	128g
Pantry	2P	3P	4P
Sugar for the Pickle*	½ tsp	¾ tsp	1 tsp
Salt for the Pickle*	¼ tsp	¼ tsp	½ tsp
Honey*	1 tbsp	1½ tbsp	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	687g	100g
Energy (kJ/kcal)	4001/956	582/139
Fat (g)	35.4	5.2
Sat. Fat (g)	9.9	1.4
Carbohydrate (g)	105.5	15.4
Sugars (g)	29.1	4.2
Protein (g)	56.3	8.2
Salt (g)	4.35	0.63

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

3) Sesame **8**) Egg **9**) Mustard **11**) Soya **13**) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Bake the Chips

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel). Pop them onto a large baking tray.

Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use *two baking trays if necessary*.

When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



Sesame Slaw Time

In a medium bowl, combine **half** the **mayo** with the **coleslaw mix** and **sesame seeds**. Set aside.

Once the **pork** is cooked, remove from the oven, then discard the foil and any cooking juices.

Use two forks to shred the **pork** as finely as you can. Return to the oven uncovered for 5 mins more. **IMPORTANT:** *Ensure the pork is piping hot throughout.*



Roast the Pork

Remove the **slow cooked pork** from the packaging. Place in an ovenproof dish along with the **juices** and cover loosely with foil.

Roast on the middle shelf for 20-25 mins.



Finishing Touches

Meanwhile, pop the **tortillas** (2 per person) onto a baking tray and into the oven to warm through, 1-2 mins.

Once the **pulled pork** is piping hot, mix through the **hoisin sauce** and **honey** (see pantry for amount). Taste and season with **salt** and **pepper** if needed.



Pickle the Cucumber

Meanwhile, trim and thinly slice the **spring onion**. Trim and halve the **cucumber** (see ingredients for amount) widthways.

Halve the remaining **cucumber** lengthways, then slice it lengthways into thin strips. Stack a handful of the slices at a time and slice them thinly again into matchsticks.

Place the **cucumber** into a small bowl with the **spring onion**, **rice vinegar**, **sugar** and **salt for the pickle** (see pantry for both amounts). Toss to combine and set aside.



Finish and Serve

When everything's hot, share the **chips** and **tortillas** between your plates.

Spread the remaining **mayo** over the **tortillas**, then top with some **hoisin pulled pork** and **pickled cucumber** - as much as you'd like.

Pour the **pickling liquid** from the **cucumber** into the **coleslaw** and toss together. Serve with any remaining **pickled cucumber** alongside your **tacos**. **TIP:** *Tacos are best enjoyed eaten by hand - get stuck in!*

Enjoy!