



Hoisin Pulled Pork Tacos

with Fries, Slaw, Pickled Cucumber and Spring Onion

Street Food 35-45 Minutes • 2 of your 5 a day

34



Potatoes



Roasted White Sesame Seeds



Slow Cooked British Pork



Garlic Clove



Baby Cucumber



Spring Onion



Rice Vinegar



Mayonnaise



Coleslaw Mix



Plain Taco Tortillas



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, bowl and kitchen scissors.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Roasted White Sesame Seeds 3)	5g	7g	10g
Slow Cooked British Pork**	425g	640g	850g
Garlic Clove**	3	4	6
Baby Cucumber**	1	2	2
Spring Onion**	2	3	4
Rice Vinegar	22ml	37ml	44ml
Mayonnaise 8) 9)	64g	96g	128g
Coleslaw Mix**	120g	180g	240g
Plain Taco Tortillas 13)	4	6	8
Hoisin Sauce 11)	64g	96g	128g
Pantry	2P	3P	4P
Sugar*	½ tsp	¾ tsp	1 tsp
Salt*	¼ tsp	½ 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	753g	100g
Energy (kJ/kcal)	4729/1130	628/150
Fat (g)	43.0	5.7
Sat. Fat (g)	12.9	1.7
Carbohydrate (g)	114.4	15.2
Sugars (g)	30.6	4.1
Protein (g)	74.0	9.8
Salt (g)	4.55	0.6

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, mollusc, milk, egg, mustard, celery, soya, cereals containing 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. Be careful when adding water to hot pans while cooking.

Contact

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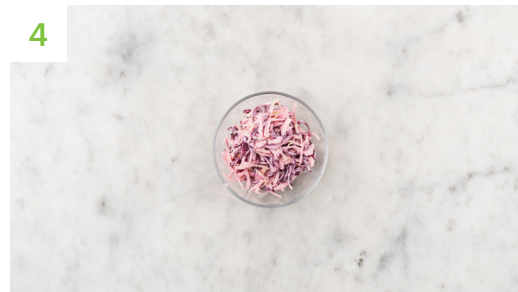
Eyes on the Fries

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

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

Drizzle with **oil**, season with **salt** and **pepper**, sprinkle over the **sesame seeds**, 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.



Slaw Time

Once the **garlic** has cooled slightly, cut the end with scissors, squeeze it out of the skin and mash with a fork.

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

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

Use two forks to shred as finely as you can.



Roast the Pork

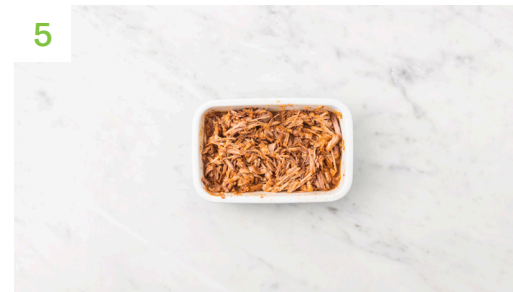
While the **fries** cook, remove the **slow cooked pork** from the packaging. Place in an ovenproof dish along with the **juices** and cover loosely with foil.

Roast on the middle shelf for 25-30 mins.

IMPORTANT: Ensure the pork is piping hot throughout.

Pop the **garlic** (unpeeled) into a small piece of foil with a drizzle of **oil** and scrunch to enclose it.

Roast the **garlic parcel** on a baking tray until soft, 10-12 mins.



Hello Hoisin

Pop the **tortillas** (2 per person) into the oven to warm through, 1-2 mins.

Stir the **hoisin sauce** and **honey** (see pantry for amount) through the **pulled pork**. Taste and season with **salt** and **pepper** if needed.



Pickle the Cucumber

Meanwhile, trim and halve the **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. **TIP:** This method of preparing veg is called a 'julienne' cut!

Trim and thinly slice the **spring onions**.

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



Finish and Serve

To make your **tacos**, share the **tortillas** between your plates and spread each one with the remaining **mayo**.

Top with the **hoisin pulled pork**, **pickled cucumber** and **spring onion**.

Pour the **pickling liquid** from the **cucumber** into the **coleslaw** and toss to combine, then serve alongside your **tacos** with the **fries**. **TIP:** Tacos are best enjoyed eaten by hand - get stuck in!

Enjoy!