



Grilled Vietnamese-Inspired Hoisin Pork Wraps

with Mint-Cucumber Salsa, Sriracha Mayo and Peanuts

Grill

Spicy

35 Minutes



Pork Chops,
boneless



Hoisin Sauce



Coleslaw Cabbage
Mix



Mini Cucumber



Green Onion



Lime



Mint



Mayonnaise



Sriracha



Flour Tortillas



Peanuts, chopped



Moo Shu Spice Blend

HELLO SRIRACHA

This mildly spicy chili pepper sauce is popular in Southeast Asian cuisine!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

Heat Guide for Step 6 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: 1 tsp
- Spicy: 1 ½ tsp
- Extra-spicy: 2 tsp

Bust out

Medium bowl, measuring spoons, zester, aluminum foil, 2 large bowls, small bowl, whisk, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Hoisin Sauce	4 tbsp	8 tbsp
Coleslaw Cabbage Mix	170 g	340 g
Mini Cucumber	66 g	132 g
Green Onion	2	4
Lime	1	2
Mint	7 g	14 g
Mayonnaise	2 tbsp	4 tbsp
Sriracha 🌶️	1 tsp	2 tsp
Flour Tortillas	6	12
Peanuts, chopped	28 g	56 g
Moo Shu Spice Blend	1 tbsp	2 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Zest, then juice **lime**. Cut **cucumber** into ¼-inch pieces. Thinly slice **green onions**. Pick **a few mint leaves** from stems, then roughly chop **2 tsp** (dbl for 4 ppl).



Grill pork

Pat **pork** dry with paper towels. Add **pork** to another large bowl. Season with **Moo Shu Spice Blend**, **salt** and **pepper**. Add **half the hoisin sauce**, then toss to coat. Add **pork** to the grill. Close lid and grill, flipping once, until cooked through, 4-5 min per side. **



Make mint-cucumber salsa

Add ½ **tbsp lime juice** and ½ **tsp sugar** (dbl both for 4 ppl) to a medium bowl. Season with **a pinch of salt** (dbl for 4 ppl), then whisk until **sugar** dissolves. Add **mint**, **cucumbers** and **a quarter of the green onions**. Toss to combine.



Warm tortillas

Meanwhile, wrap **tortillas** in foil. (**NOTE:** For 4 ppl, make 2 packets with 6 tortillas in each.) When **pork** is halfway done, place **tortilla packet** on the grill next to **pork**. Grill, flipping once, until warmed through, 2-3 min per side. Remove from the grill and set aside.



Make coleslaw

Add **lime zest**, **remaining lime juice**, ½ **tsp sugar** and ½ **tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, to taste, then whisk until **sugar** dissolves. Add **coleslaw cabbage mix** and **remaining green onions**. Toss to combine.



Finish and serve

Add **mayo** and **1 tsp sriracha** to a small bowl. (**NOTE:** Reference heat guide.) Season with **salt**, **pepper** and **a pinch of sugar** (dbl for 4 ppl), then stir to combine. Thinly slice **pork**. Divide **coleslaw** and **pork** between **tortillas**. Drizzle with **sriracha mayo** and **remaining hoisin sauce**. Spoon **salsa** over top. Sprinkle with **peanuts** and roughly tear **any remaining mint** over top, if desired.

Dinner Solved!