



Grilled Vietnamese-Inspired Hoisin Pork Wraps

with Mint-Cucumber Salsa and Peanuts

Grill

Spicy

35 Minutes



Pork Chops, boneless



Hoisin Sauce



Coleslaw Cabbage Mix



Mini Cucumber



Green Onion



Lime



Mint



Spicy Mayo



Flour Tortillas



Peanuts, chopped



Moo Shu Spice Blend



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HELLO HOISIN SAUCE

A sweet and savoury sauce that adds an extra boost of flavour!

Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

Medium bowl, measuring spoons, zester, aluminum foil, 2 large bowls, 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	7 g
Spicy Mayo 🌶️	2 tbsp	4 tbsp
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.

Contact

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1

- ### 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** (4 tsp).
 - Pat **pork** dry with paper towels. Season with **Moo Shu Spice Blend**, **salt** and **pepper**.
 - Combine **half the hoisin sauce** and **½ tbsp** (1 tbsp) **oil** in a large bowl. Add **pork**, then flip to coat. Set aside to marinate.



4

- ### Grill pork
- Add **pork** to the grill. Close lid and grill, flipping once, until cooked through, 4-5 min per side.**



2

- ### Make mint-cucumber salsa
- Add **half the lime juice** and **½ tsp** (1 tsp) **sugar** to a medium bowl. Season with **a pinch of salt**, then whisk until **sugar** dissolves.
 - Add **mint**, **cucumbers** and **a quarter of the green onions**. Toss to combine. Set aside.



5

- ### 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.



3

- ### Dress coleslaw
- Add **lime zest**, **remaining lime juice**, **½ tsp** (1 tsp) **sugar** and **½ tbsp** (1 tbsp) **oil** to another 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.



6

- ### Finish and serve
- Thinly slice **pork**.
 - Divide **coleslaw** and **pork** between **tortillas**.
 - Drizzle with **spicy mayo** and **remaining hoisin sauce**.
 - Spoon **salsa** over top.
 - Sprinkle with **peanuts**, then roughly tear **any remaining mint** over top, if desired.

Dinner Solved!