



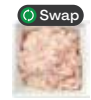
# Asian-Inspired Pork Wraps

## with Sautéed Mixed Veggies and Peanuts

30 Minutes

Customized Protein **+** Add **↻** Swap or **\*2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Ground Chicken **+**  
250 g | 500 g



Plant-Based Ground Protein  
250 g | 500 g



Ground Pork  
250 g | 500 g



Flour Tortillas  
6 | 12



Hoisin Sauce  
4 tbsp | 8 tbsp



Soy Sauce  
2 tbsp | 4 tbsp



Ginger-Garlic Puree  
2 tbsp | 4 tbsp



Sweet Bell Pepper  
1 | 2



Snow Peas, trimmed  
56 g | 113 g



Red Cabbage, shredded  
113 g | 226 g



Green Onion  
2 | 4



Peanuts, chopped  
28 g | 56 g



Sesame Oil  
1 tbsp | 2 tbsp

**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.

Pantry items | Oil, salt, pepper

Cooking utensils | Large non-stick pan, measuring spoons, medium bowl, paper towels

1



## Prep

- Before starting, wash and dry all produce.

- Core, then thinly slice **pepper**.
- Trim, then halve **snow peas**.
- Thinly slice **green onions**.
- Combine **hoisin**, **soy sauce** and **ginger-garlic puree** in a medium bowl.

2



## Toast peanuts (optional)

- Heat a large non-stick pan over medium heat. (**TIP:** You can skip this step if you don't want to toast the peanuts.)
- When hot, add **peanuts** to the dry pan. Toast, stirring often, until golden-brown, 3-4 min. (**TIP:** Keep your eye on peanuts so they don't burn.)
- Transfer to a plate.

3



## Cook veggies

- Reheat the same pan over medium-high.
- When hot, add  $\frac{1}{2}$  **tbsp** (1 **tbsp**) **oil**, then **pepper**, **snow peas** and **cabbage**. Season with **salt** and **pepper**.
- Cook, stirring often, until tender-crisp, 3-4 min. Drizzle **half the sesame oil** over top.
- Remove from heat, then transfer **veggies** to another plate. Cover to keep warm.

4



## Cook pork

🔄 Swap | **Ground Chicken**

🔄 Swap | **Plant-Based Ground Protein**

- Reheat the same pan over medium.
- When hot, add  $\frac{1}{2}$  **tbsp** (1 **tbsp**) **oil**, then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Add **hoisin mixture**. Bring to a simmer. Cook, stirring often, until **sauce** warms through, 1 min.
- Remove from heat, then add **remaining sesame oil**.

5



## Heat tortillas (optional)

- Just before serving, wrap **tortillas** in paper towels.
- Microwave until **tortillas** are warm and flexible, 30 sec-1 min. (**TIP:** You can skip this step if you don't want to warm the tortillas.)

6



## Finish and serve

- Divide **tortillas** between plates.
- Top with **veggies**, **pork** and **any remaining sauce** in pan.
- Sprinkle **peanuts** and **green onions** over top.

Measurements  
within steps

1 **tbsp** (2 **tbsp**) **oil**  
2 person 4 person Ingredient

4 | Cook chicken

🔄 Swap | **Ground Chicken**

If you've opted to get **chicken**, cook it in the same way the recipe instructs you to cook the **pork**.\*\*

4 | Cook plant-based ground protein

🔄 Swap | **Plant-Based Ground Protein**

If you've opted to get **plant-based ground protein**, cook it the same way the recipe instructs you to cook the **pork**, until cooked through.\*\*

\* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

\*\* Cook to a minimum internal temperature of 74°C/165°F.