



Vietnamese-Inspired Grilled Hoisin Pork Wraps

with Mint-Cucumber Salsa, Spicy Mayo and Peanuts

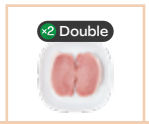


Family Friendly

Grill

Spicy

30 - 40 Minutes



Pork Chop, boneless
680 g | 1360 g

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](http://www.hellofresh.ca)



You have been entered for a chance to win **1 OF 25 FREE VIDA BBQS!**

Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.



- Pork Chops, boneless
340 g | 680 g
- Hoisin Sauce
4 tbsps | 8 tbsps
- Baby Spinach
56 g | 113 g
- Mini Cucumber
1 | 2
- Green Onion
1 | 2
- Lime
1 | 2
- Mint
7 g | 7 g
- Spicy Mayo
2 tbsps | 4 tbsps
- Flour Tortillas
6 | 12
- Peanuts, chopped
28 g | 56 g
- Moo Shu Spice Blend
1 tbsps | 2 tbsps
- Carrot
1 | 1

No Purchase Necessary. Mail-in essay permitted as an alternate form of entry. This contest ("Contest") is sponsored and operated by GDE Grocery Delivery E-Service Canada Inc. ("HelloFresh"). Contest open to individuals legally resident in British Columbia, Alberta, Saskatchewan, Manitoba, Ontario, New Brunswick, Prince Edward Island, Nova Scotia, and Newfoundland and Labrador who are the legal age of majority or older in the province of residence at time of entry. Contest closed to residents of Quebec. Contest begins June 5, 2024 at 9:00 a.m. EST and ends on June 30, 2024 at 11:59 p.m. EST. Skill-testing question required. Odds of winning depends on number of eligible entries. No set number of prizes has been allocated to any particular province or region. Limit six entries per person per week. If entering via eligible purchase, only marked summer recipes are eligible. 25 Prizes: each a Vida by PADerno Essence Series 4-burner Propane Gas BBQ Grill (approx. retail value of \$245.99 CAD). Canadian Tire is not a sponsor, co-sponsor, or administrator of the contest. Full contest rules and details are accessible at [hellofresh.ca/freshsummer](http://www.hellofresh.ca/freshsummer).

Ingredient quantities 56 g | 113 g
2 person | 4 person

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 | Pepper, oil, salt, sugar

Cooking utensils | Aluminum foil, box grater, 2 large bowls, measuring spoons, medium bowl, paper towels, vegetable peeler, whisk, zester

1



Prep

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

- 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).
- Roughly chop **spinach**.
- Peel, then coarsely grate **half the carrot** (whole carrot for 4 ppl).

4



Warm tortillas

- Meanwhile, wrap **tortillas** in foil. (**NOTE:** For 4 ppl, make 2 packets with 6 tortillas in each.) You can skip this step if you don't want to warm **tortillas**.
- 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.

2



Marinate pork and make salsa

×2 Double | **Pork Chop, boneless**

- 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.
- 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 **chopped mint, cucumbers** and a **quarter of the green onions**. Toss to combine. Set aside.

5



Make salad

- 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 **spinach, carrots** and **remaining green onions**. Toss to combine.

3



Grill pork

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

6



Finish and serve

- Thinly slice **pork**.
- Divide **spinach mixture** 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.

Measurements
within steps

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

2 | Marinate pork and make salsa

×2 Double | **Pork Chop, boneless**

If you've opted for **double pork**, prepare and cook it in the same way the recipe instructs you to cook the **regular portion of pork**. Work in batches, if necessary.