



Vietnamese-Inspired Grilled Hoisin Pork Wraps

with Mint-Cucumber Salsa, Spicy Mayo and Peanuts

Family Friendly

Grill

Spicy

25 - 35 Minutes



Pork Chops, boneless
680 g | 1360 g

Customized Protein + Add Swap or x2 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)



Pork Chops, boneless
340 g | 680 g



Hoisin Sauce
4 tbsp | 8 tbsp



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 tbsp | 4 tbsp



Flour Tortillas
6 | 12



Peanuts, chopped
28 g | 56 g



Moo Shu Spice Blend
1 tbsp | 2 tbsp



Carrot
1/2 | 1

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

- 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 Chops**

- 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 Chops**

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.