

Grilled Vietnamese-Inspired Hoisin Pork Wraps

with Mint-Cucumber Salsa, Spicy Mayo and Peanuts

Grill

Spicy

35 Minutes



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Pork Chops,
boneless



Hoisin Sauce



Red Cabbage,
shredded



Mini Cucumber



Green Onion



Lime



Mint



Spicy Mayo



Flour Tortillas



Peanuts, chopped



Moo Shu Spice Blend

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 tbsp) **oil**
2 person 4 person 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
Red Cabbage, shredded	113 g	226 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.



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Prep

1. Zest, then juice **lime**.
2. Cut **cucumber** into ¼-inch pieces.
3. Thinly slice **green onions**.
4. Pick a **few mint leaves** from stems, then roughly chop **2 tsp** (4 tsp).
5. Pat **pork** dry with paper towels. Season with **Moo Shu Spice Blend**, **salt** and **pepper**.
6. 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.



Grill pork

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



Make mint-cucumber salsa

2. 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.
3. Add **mint**, **cucumbers** and a **quarter of the green onions**. Toss to combine. Set aside.



Warm tortillas

5. Meanwhile, wrap **tortillas** in foil. (**NOTE:** For 4 ppl, make 2 packets with 6 tortillas in each.)
6. 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.
7. Remove from the grill and set aside.



Dress coleslaw

3. 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.
4. Add **cabbage** and **remaining green onions**. Toss to combine.



Finish and serve

6. Thinly slice **pork**.
7. Divide **coleslaw** and **pork** between **tortillas**.
8. Drizzle with **spicy mayo** and **remaining hoisin sauce**.
9. Spoon **salsa** over top.
10. Sprinkle with **peanuts**, then roughly tear **any remaining mint** over top, if desired.

Dinner Solved!