



# Grilled Vietnamese-Inspired Hoisin Pork Wraps

with Mint-Cucumber Salsa, Spicy Mayo and Peanuts

Grill

Spicy

35 Minutes



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**CUSTOM RECIPE**  
This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!



Pork Chops, boneless



Chicken Breasts



Hoisin Sauce



Baby Spinach



Mini Cucumber



Green Onion



Lime



Mint



Spicy Mayo



Flour Tortillas



Peanuts, chopped



Moo Shu Spice Blend



Carrot

### 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, vegetable peeler, measuring spoons, zester, box grater, aluminum foil, 2 large bowls, whisk, paper towels

## Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Chicken Breasts*	2	4
Hoisin Sauce	4 tbsp	8 tbsp
Baby Spinach	56 g	113 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
Carrot	85 g	170 g
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook pork and chicken to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively.

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

## 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.



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



### Make mint-cucumber salsa and marinate pork

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

If you've opted to get **chicken breasts**, prepare and grill them in the same way the recipe instructs you to prepare and grill the **pork chops**, then increase the grill time to 5-6 min.\*\*



### Grill pork

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



### 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.



### Dress spinach and carrots

- 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.



### 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.

Dinner Solved!