

Grilled Vietnamese-Inspired Hoisin Pork Wraps

with Mint-Cucumber Salsa, Spicy Mayo and Peanuts

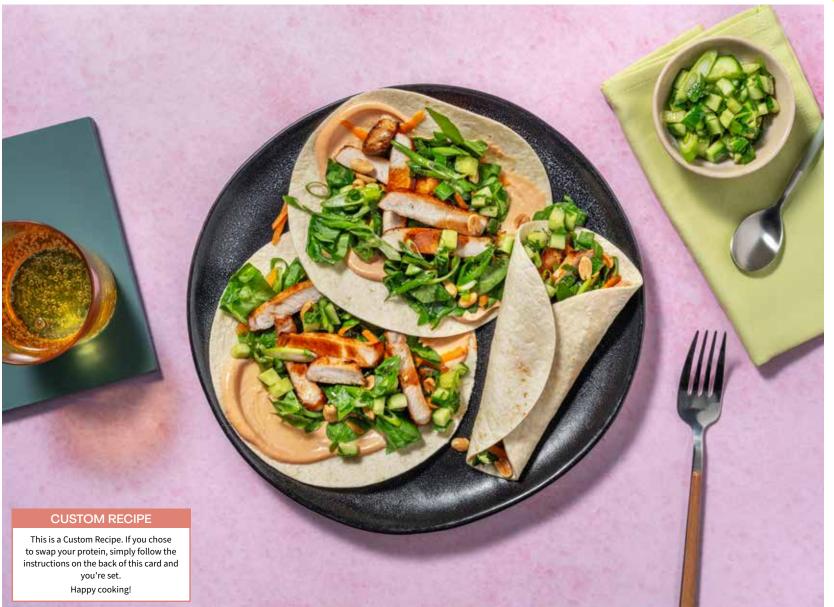
Grill

Spicy

35 Minutes



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Pork Chops, boneless





Hoisin Sauce



Baby Spinach

Green Onion



Mini Cucumber









Spicy Mayo



Flour Tortillas



Peanuts, chopped





Moo Shu Spice Blend



Carrot

Start here

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

Measurements 1 tbsp (2 tbsp) within steps

4 person Ingredient

oil

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*		

- ** 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 1/4-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.

