

MARLEY SPOON



Pork Banh Mi Tacos

with Sriracha Mayo and Mint



20-30min



2 Portions

Vietnamese banh mi is characterised by its use of fresh or pickled veggies, herbs such as mint or coriander, and very often, pork. This recipe is our twist on that tradition, using flour tortillas to take tacos to a unique place.

What we send

- tortillas ¹
- aioli ^{3,7}
- rice wine vinegar
- coriander and mint
- carrot
- sriracha sauce
- Lebanese cucumber
- free-range pork mince

* The remainder of this ingredient won't be used in this recipe.

What you'll require

- Australian honey
- salt
- soy sauce ⁶
- sugar
- vegetable oil

Utensils

- baking paper
- foil
- large frypan
- small saucepan
- Our veggies come straight from the farm, so please wash them before cooking.

Cooking tip

Sriracha sauce is a very hot sauce. Add less to start with, then add extra when serving, if preferred. Our recipes now come in two sizes: 2P = 2 portions | 4P = 4 portions.

Allergens

Gluten (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens.

Nutrition per serving

Energy 785.0kcal, Fat 36.5g, Proteins 41.8g, Carbs 67.3g



1. Prepare vegetables

Preheat the oven to 200C. Halve **cucumbers** and **carrot(s) lengthwise, then slice into half moons on an angle. Combine __cucumber** and **carrot** in a large bowl. Pick the **mint** leaves, tearing any larger ones, and add to the bowl, reserving some to serve.



2. Pickle vegetables

Bring the **rice vinegar** to a simmer in a small saucepan over medium heat. Remove from heat and whisk in the **sugar** and **salt** until dissolved. Pour over the vegetables and toss to combine. Set aside to lightly pickle.



3. Marinate pork

Combine the **soy sauce** and **honey** in a large bowl. Add the **pork mince** and mix until well combined, breaking up the mince with a fork.



4. Make Sriracha mayo

Combine the **aioli** with the **Sriracha** (use 1 tsp for 2P | 2 tsp for 4P** see cooking tip) in a small bowl. Pick the **coriander** leaves and finely chop the stems.



5. Warm tortillas

Wrap **tortillas** (use 6 for 2P) well in baking paper and then foil. Place in the oven for at least 5 mins or until warmed through.



6. Cook pork

Meanwhile, heat the **oil** in a large frypan over high heat. Cook the **pork**, breaking up any large lumps, for 4-5 mins until golden and cooked. Add the **chopped coriander stems**. Remove from the heat. Spread some **sriracha mayo** on each **tortilla** and top with the pork and drained **pickled vegetables**. Scatter with **coriander** and **mint** leaves to serve.