

# DINNERLY



## Crispy Peking Pork Tacos with Apples, Cucumbers & Scallions



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these Crispy Peking Pork Tacos? Personally, we'd choose B. This dish requires minimal prep work—just slice the apple and cucumber, prep the sauce, and crisp up the pork. Wrap it all up in a warm flour tortilla! We've got you covered!

### WHAT WE SEND

- 1 apple
- 1 cucumber
- 2 scallions
- 2 oz hoisin sauce <sup>2,3,1</sup>
- ½ oz tamari soy sauce <sup>3</sup>
- 6 (6-inch) flour tortillas <sup>3,1</sup>
- ½ lb pkg ready to heat pulled pork

### WHAT YOU NEED

- neutral oil
- sugar
- all-purpose flour <sup>1</sup>

### TOOLS

- aluminium foil
- medium nonstick skillet

### ALLERGENS

Wheat (1), Sesame (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 840kcal, Fat 39g, Carbs 93g, Protein 20g



#### 1. Prep ingredients

Quarter **apple**; discard core. Cut 1 quarter into ¼-inch thick slices, then cut slices into matchsticks (save rest for own use). Cut **half of the cucumber** on an angle into ¼-inch thick slices, then cut slices into matchsticks (save rest for own use). Trim **scallions**; thinly slice on an angle.



#### 2. Mix sauce; warm tortillas

In a small bowl, whisk together **hoisin**, **tamari**, **2 teaspoons sugar**, **¼ teaspoon flour**, and **1 tablespoon water**.

Heat a medium nonstick skillet over medium-high. Add **1 tortilla** at a time and cook until warm and browned in spots, about 30 seconds per side. Wrap in a clean kitchen towel or foil as you go to keep warm; repeat with remaining tortillas.



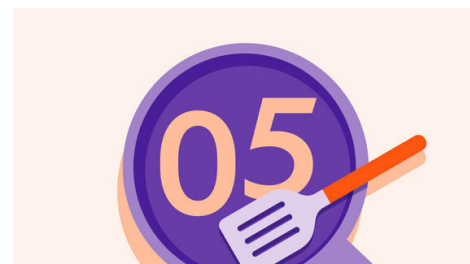
#### 3. Cook pork

Pat **pork** dry; use your fingers to break pork into bite-sized pieces. Return same skillet to medium-high heat with **1 tablespoon oil**. Add pork; spread in an even layer. Cook, without stirring, until browned and crisped in spots, 3–5 minutes.



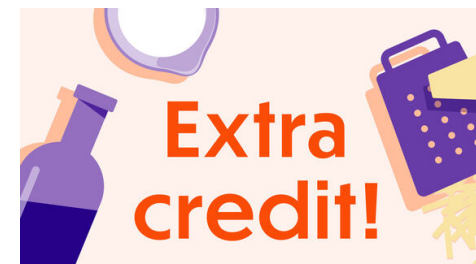
#### 4. Glaze pork

Add **hoisin sauce mixture** to skillet and stir to combine with **pork**. Cook, stirring and tossing, until sauce is lightly thickened and coats pork, 1–2 minutes. Remove from heat.



#### 5. Serve

Divide **pork** between **warmed tortillas** and top with **apple**, **cucumber**, and **scallion**. Wrap and serve. Enjoy!



#### 6. Check us out!

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