

DINNERLY



Low-Cal Pulled Pork Banh Mi Tacos with Pickled Cukes & Carrots



30min



2 Servings

We at Dinnerly are total banh mi heads. There's a lot to love about the Vietnamese sandwich, from the juicy meat to the crisp and zingy pickled veggies. There's also a lot to love about our low-cal version, because we swapped the bread for tortillas. That's right, anything can be turned into tacos if you put your mind to it. We've got you covered!

WHAT WE SEND

- 1 cucumber
- 1 carrot
- 1 oz mayonnaise ^{1,2}
- ½ lb pkg ready to heat pulled pork
- 2 (½ oz) tamari soy sauce ²
- 6 (6-inch) flour tortillas ^{2,3}

WHAT YOU NEED

- garlic
- white wine vinegar (or apple cider vinegar)
- sugar
- kosher salt & ground pepper
- neutral oil

TOOLS

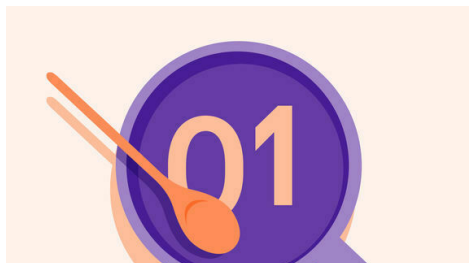
- medium nonstick skillet
- microwave

ALLERGENS

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

NUTRITION PER SERVING

Calories 570kcal, Fat 28g, Carbs 52g, Protein 31g

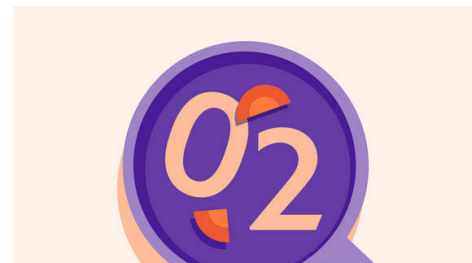


1. Prep veggies

Finely chop **1 teaspoon garlic**.

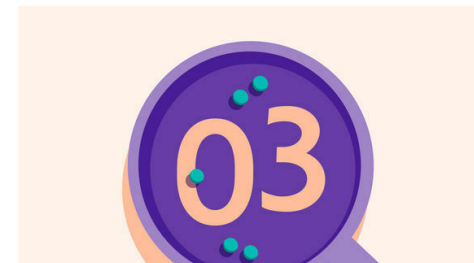
Peel **cucumber**, halve lengthwise, then scoop out seeds. Cut crosswise into thin half-moons.

Cut **carrot** into thin matchsticks, or halve lengthwise and cut into thin half-moons.



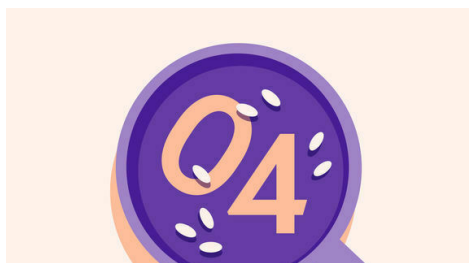
2. Pickle veggies

In a medium bowl, whisk together **half of the chopped garlic**, **2 tablespoons vinegar**, **1 tablespoon sugar**, and **½ teaspoon salt**. Add **cucumbers** and **carrots**; let sit until step 5, stirring occasionally.



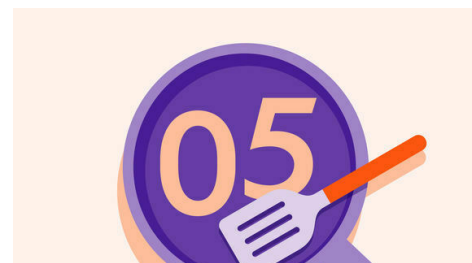
3. Make garlic mayo

In a small bowl, stir together **mayo** and **remaining chopped garlic**. Thin with **1 teaspoon water** at a time until it drizzles from a spoon. Season to taste with **salt** and **pepper**; set aside until step 5.



4. Cook pork

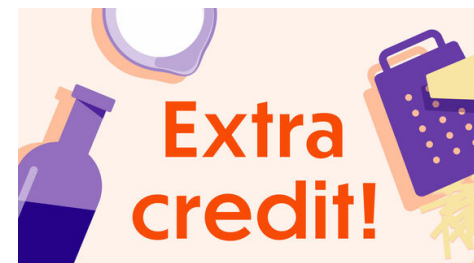
Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Break **pork** into bite-sized pieces and add to skillet. Cook, without stirring, until well browned on one side, 3–5 minutes. Add **all of the tamari** and stir; continue to cook until absorbed, about 1 minute more.



5. Warm tortillas & serve

Wrap **tortillas** in a damp paper towel or kitchen towel and microwave until softened, about 30 seconds (or place directly over a gas flame, one at a time, until lightly charred, 20–30 seconds per side).

Fill **tortillas** with **pork** and top with **pickled veggies** and **garlic mayo**. Enjoy!



6. Take it to the next level

We can never have enough toppings, so break out some lime wedges, fresh salsa, and sliced radishes!