

# DINNERLY



## Low-Cal Pulled Pork Bánh Mì Tacos with Pickled Cukes & Carrots



30min



2 Servings

We at Dinnerly are total bánh mì 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
- 3 oz carrots
- 1 oz mayonnaise <sup>1,2</sup>
- ½ lb pkg ready to heat pulled pork
- 2 (½ oz) tamari soy sauce <sup>2</sup>
- 6 (6-inch) flour tortillas <sup>2,3</sup>

## 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 860kcal, Fat 50g, Carbs 72g, Protein 21g



### 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.



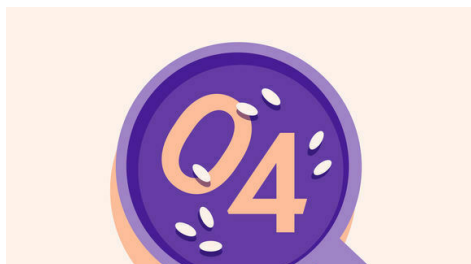
### 2. Pickle veggies

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.



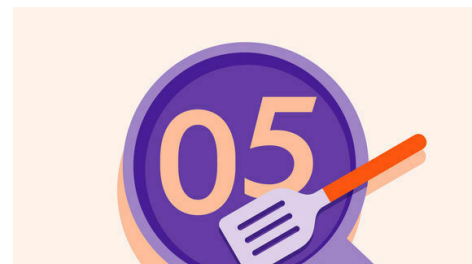
### 3. Make garlic mayo

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

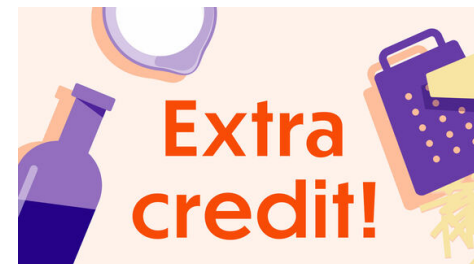
Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Break **pork** into bite-sized pieces and add to skillet. Cook, without stirring, until well browned on one side, 3–5 minutes. Add **all of the tamari** and stir; continue to cook until absorbed, about 1 minute more.



### 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!