



Pork Banh Mi Tacos

with Sriracha Mayo & Mint



20-30min



2 Servings

Banh Mi are Vietnamese sandwiches characterized by fresh or pickled veggies, herbs (like mint or cilantro), and pork. This recipe is our twist on that tradition, using flour tortillas to take tacos to a unique place. The vibrant result is a Banh Mi-taco mash-up that is just as fun and flavorful as it sounds. Feel free to leave the hot sauce out of the mayo for delicate taste buds!

What we send

- 2 (½ oz) tamari soy sauce ¹
- ½ oz honey
- 12 oz pkg pork cutlets
- 1 cucumber
- 1 carrot
- ¼ oz fresh mint
- 2 (1 oz) rice vinegar
- 2 (1 oz) mayonnaise ^{2,1}
- 3 pkts Sriracha
- 6 (6-inch) flour tortillas ^{1,3}

What you need

- sugar
- kosher salt
- neutral oil

Tools

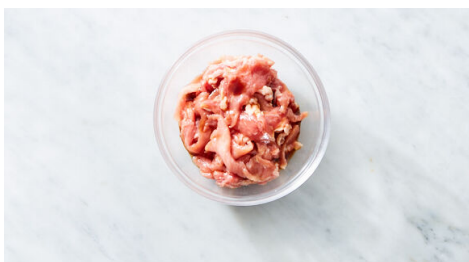
- small saucepan
- medium skillet
- microwave

Allergens

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

Nutrition per serving

Calories 920kcal, Fat 48g, Carbs 84g, Protein 47g



1. Marinate pork

Pat **pork cutlets** dry, then stack, 2 at a time, and cut into ¼-inch wide slices. In a large bowl or shallow baking dish, combine **all of the tamari** and **honey**, stirring until honey dissolves. Add **pork strips** to the marinade and turn to coat. Set aside to marinate until step 5.



2. Prep vegetables

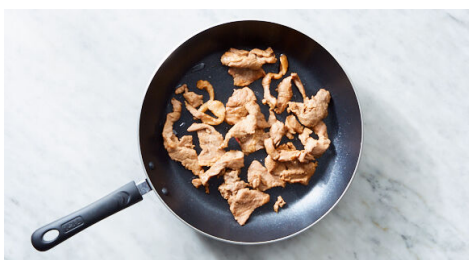
Halve **cucumber** lengthwise, then thinly slice into half moons. Scrub **carrot**, then slice on an angle as thinly as possible. Place in a large heatproof bowl. Pick **mint leaves** from **stems** and add leaves to bowl; discard stems.



3. Pickle veggies

Heat **all of the rice vinegar** in a small saucepan until boiling. Remove from heat and add **1 tablespoon sugar** and **1 teaspoon salt**, stirring to dissolve. Pour over **vegetables** and toss to combine. Set aside until ready to serve.

In a small bowl, whisk together **mayonnaise** and **1 tablespoon Sriracha** (or less, depending on your heat preference).



4. Cook pork

Heat **1 tablespoon oil** in a medium skillet over medium-high. Remove **pork** from marinade, pat dry, and add to skillet. Cook, without stirring, until well browned on one side, about 3 minutes. Stir and continue to cook until pork is cooked through, about 2 minutes more.



5. Warm tortillas

Wrap **tortillas** in a damp paper towel; microwave in 30-second increments until warmed through. Spread **some of the Sriracha mayo** on each **tortilla** and top with **pork** and **vegetables**.



6. Serve

Enjoy!