



NO ADDED DAIRY

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

- fresh mint
- rice vinegar
- cucumber
- carrots
- Sriracha
- boneless pork chops
- honey

What you need

- coarse kosher salt
- sugar

Tools

- medium skillet
- rimmed baking sheet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

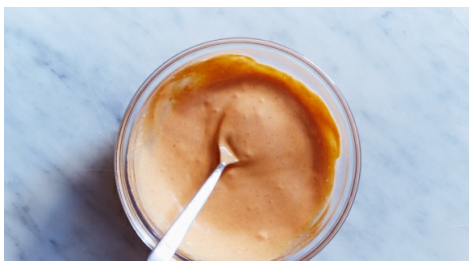
Nutrition per serving

Calories 910.0kcal, Fat 53.0g, Proteins 44.0g, Carbs 63.0g



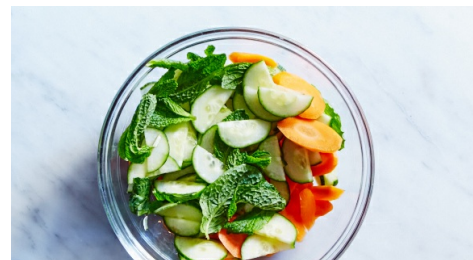
1. Marinate pork

In a large bowl or shallow baking dish, combine **all of the tamari** and **honey**, stirring until honey dissolves. Trim any excess fat from **pork chops** to ¼ inch, if necessary. Add pork to the marinade and turn to coat. Set aside to marinate until step 5.



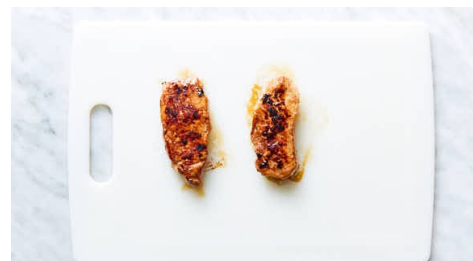
4. Make Sriracha mayo

Preheat broiler with top rack 6 inches from heat source. In a small bowl, whisk together **mayonnaise** and **1 tablespoon Sriracha** (or less depending on your heat preference).



2. Prep vegetables

Halve **cucumbers** lengthwise, then thinly slice into half moons. Trim ends from **carrot**, then peel and slice on an angle as thinly as possible. Place in a large heatproof bowl. Pick **mint leaves** from **stems** and add leaves to bowl.



5. Cook pork

Heat **1 tablespoon oil** in a medium skillet over medium-high. Remove **pork** from marinade, pat dry, and add to skillet. Cook, turning once, until golden and just cooked through, about 2 minutes per side (or longer for thicker pork chops, reducing heat if skillet begins to scorch). Transfer pork to a board to rest for 5 minutes, then thinly slice crosswise.



3. Pickle vegetables

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



6. Warm tortillas & serve

Place **tortillas** on a rimmed baking sheet and broil, flipping once halfway through, until lightly golden and warm, about 1 minute (watch closely as broilers vary). Spread **some of the Sriracha mayo** on each **tortilla** and top with **pork** and **vegetables**. Enjoy!