



**HELLO  
FRESH**

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Scallions



8 oz | 16 oz

Pulled Pork



1 tsp | 2 tsp

Sriracha



1 | 2

Baby Lettuce



¼ oz | ½ oz

Cilantro



1 | 2

Mini Cucumber



4 TBSP | 8 TBSP

Hoisin Sauce

Contains: Soy, Wheat



1 TBSP | 2 TBSP

Sesame Seeds

Contains: Sesame



1 | 2

Lime



1 | 2

Crispy Fried Onions

Contains: Wheat

# HOISIN PULLED PORK LETTUCE WRAPS

with Lime-Marinated Cucumber & Crispy Fried Onions



✓ **READY, SET,  
LUNCH!**



ANY ISSUES WITH  
YOUR ORDER?  
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GET HELP!

**TOTAL TIME: 10 MIN | CALORIES: 580**



### BUST OUT

- 2 Medium bowls
- Plastic wrap
- K kosher salt
- Sugar ( $\frac{1}{2}$  tsp | 1 tsp)

### CRUNCHY LUNCHY

If you're taking these wraps to work, pack the lettuce, toppings, and filling separately, then assemble (before the eyes of jealous coworkers) just before eating.

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## HOISIN PULLED PORK LETTUCE WRAPS

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### INSTRUCTIONS

- **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Trim and slice **cucumber** lengthwise into  $\frac{1}{4}$ -inch-thick planks, then cut crosswise into  $\frac{1}{4}$ -inch-thick matchsticks.
- Place **pulled pork\*** in a medium microwave-safe bowl. Using two forks, break up pork into smaller pieces; stir in **scallion whites**, **hoisin**, **Sriracha**, and **half the sesame seeds**. Cover with plastic wrap and microwave until warmed through, 2-3 minutes.
- Meanwhile, trim and discard root end from **lettuce**; separate leaves. Reserve six whole leaves for serving (**twelve whole leaves for 4 servings**); thinly slice remaining leaves. Halve **lime**.
- In a second medium bowl, combine **cucumber**, **scallion greens**, **remaining sesame seeds**,  $\frac{1}{2}$  tsp **sugar** (**1 tsp for 4 servings**), **juice from the lime**, and a **pinch of salt**.
- Pick **cilantro leaves** from stems; tear leaves into pieces. Divide **whole lettuce leaves** between plates and fill with **shredded lettuce**, **pork filling**, and as much **marinated cucumber** as you like (**draining first**). Sprinkle with cilantro and **crispy fried onions**. Serve any remaining marinated cucumber on the side.

\*Pulled Pork is fully cooked when internal temperature reaches 160°.