



# UCOOK

## Spicy Pulled Pork Tacos

with cucumber matchsticks & a spicy mayo

Welcome Mexico into your kitchen with these delicious pulled pork tacos! Toasted corn tacos are topped with saucy pulled pork, fresh cucumber matchsticks, and are finished off with a spicy gochujang mayo. You'll be blown away by how much flavour is packed into these tacos!!

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**Hands-On Time:** 25 minutes

**Overall Time:** 40 minutes


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**Serves:** 2 People

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**Chef:** Kate Gomba

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 Adventurous Foodie

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 Fat Bastard | Chardonnay

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## Ingredients & Prep

10ml	Chicken Stock
300g	Pork Fillet
1	Onion <i>peeled &amp; roughly diced</i>
15ml	Tomato Paste
2	Corn on the Cob <i>silks removed</i>
100ml	Kewpie Mayo
10ml	Gochujang
60ml	Sepial's KFC Sauce
6	Corn Tacos
40g	Green Leaves <i>rinsed &amp; gently shredded</i>
100g	Cucumber <i>sliced into matchsticks</i>
8g	Fresh Coriander <i>picked, rinsed &amp; chopped</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Paper Towel

**1. LET'S GO...** Boil the kettle. Dilute the stock with 300ml of boiling water. Pat the pork fillets dry with paper towel. Place a pot over a medium heat with a drizzle of oil. When hot, fry the onions for 4-5 minutes until soft and translucent, shifting occasionally. Add the pork fillets and the tomato paste and fry for 2-3 minutes until the tomato paste is fragrant. Pour in the diluted stock. Reduce the heat, and simmer for 8-10 until the pork is tender and cooked through. Remove the pot from the heat and remove the pork from the pot, reserving the stock in the pot. Using two forks (one to secure the pork and the other to shred), gently shred the pork in thin strips. Season and set aside.

**2. CORN ON THE COB** Place a pan, that has a lid, over a high heat with a drizzle of oil and a splash of water to just cover the base. Once simmering, place the corn on the cob in the pan and pop on the lid. Cook for 6-7 minutes until most of the water has evaporated. Remove the lid, add a knob of butter (optional), and fry for a further 2 minutes until cooked through and golden, turning as it colours. Season to taste.

**3. SPICY MAYO & PULLED PORK** In a small bowl, combine the mayo, the gochujang (to taste), and seasoning. Set aside. To the pot with the stock, add the pulled pork and the KFC sauce. Stir until fully combined. Place the pot over a medium-low heat and leave to gently simmer for 3-5 minutes until thickened. Season to taste.

**4. ROASTY TOASTY** Return the pan to a medium heat. When hot, dry toast the tacos for 15 seconds per side until warmed through and lightly crisped. You'll need to do this step in batches, stacking the heated ones under a dry tea towel as you go to stop them from getting cold or drying out.

**5. TACO NIGHT** Lay down the warmed tortillas. Top with the shredded green leaves, the saucy pulled pork, and the cucumber matchsticks. Dollop over the spicy mayo. Scatter over the chopped coriander and side with the corn on the cob. Look at you, Chef!

## Nutritional Information

Per 100g

Energy	739kj
Energy	177Kcal
Protein	8.1g
Carbs	13g
of which sugars	4.1g
Fibre	1.4g
Fat	4g
of which saturated	1.1g
Sodium	4mg

## Allergens

Egg, Gluten, Allium, Wheat, Sulphites,  
Sugar Alcohol (Xylitol), Soy

Cook  
within 2  
Days