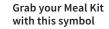
# Easy-Prep Mexican Pork Tacos with Pickled Onions & Garlic Aioli













Soffritto Mix



Garlic Paste



Mexican Fiesta Spice Blend

Tomato Paste







Mini Flour Tortillas

Lemon





Garlic Aioli





Shredded Cheddar Cheese

Coriander



Prep in: 20-30 mins Ready in: 25-35 mins

Taco Tuesday has a nice ring to it, but we think these tacos are worthy of any night! With spiced pork, loads of veggies, creamy garlic aioli and vibrant pickled onion, these handheld beauties will turn a weeknight dinner into a fiesta!

**Pantry items** 

Olive Oil, Vinegar (White Wine or Rice Wine)

# Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

# You will need

Large frying pan

# Ingredients

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	2 People	4 People
olive oil*	refer to method	refer to method
red onion	1/2	1
vinegar* (white wine or rice wine)	⅓ cup	½ cup
pork mince	1 small packet	1 medium packet
soffritto mix	1 medium bag	1 large bag
garlic paste	1 packet	2 packets
Mexican Fiesta spice blend 🥖	1 medium sachet	2 medium sachets
tomato paste	1 packet	1 packet
water*	1/4 cup	½ cup
mini flour tortillas	6	12
lemon	1/2	1
shredded cabbage mix	1 medium bag	1 large bag
garlic aioli	1 large packet	2 large packets
shredded Cheddar cheese	1 medium packet	1 large packet
coriander	1 bag	1 bag
beef mince**	1 small packet	1 medium packet

<sup>\*</sup>Pantry Items \*\*Custom Recipe Ingredient

# **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4110kJ (982Cal)	712kJ (170Cal)
Protein (g)	41.3g	7.2g
Fat, total (g)	63.8g	11g
- saturated (g)	13.7g	2.4g
Carbohydrate (g)	56g	9.7g
- sugars (g)	16.7g	2.9g
Sodium (mg)	1370mg	237mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4136kJ (989Cal)	716kJ (171Cal)
Protein (g)	44.7g	7.7g
Fat, total (g)	62.9g	10.9g
- saturated (g)	14.2g	2.5g
Carbohydrate (g)	56g	9.7g
- sugars (g)	16.7g	2.9g
Sodium (mg)	1372mg	238mg

The quantities provided above are averages only.

# **Allergens**

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

#### We're here to help!

Scan here if you have any questions or concerns





# Pickle the onion

- Thinly slice red onion (see ingredients).
- In a small bowl, combine the vinegar and a good pinch of sugar and salt.
- Scrunch sliced onion in your hands, then add it to pickling liquid. Add just enough water to cover onion and set aside.



### Make the slaw

- Microwave mini flour tortillas on a plate for 10 second bursts, until warmed through.
- Slice **lemon** into wedges.
- In a medium bowl, combine shredded cabbage mix, a squeeze of lemon juice and half the garlic aioli. Season with salt and pepper.



# Cook the pork

- In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook pork mince, breaking up with a spoon, until just browned, 3-4 minutes.
- SPICY! The spice blend is hot, use less if you're sensitive to heat. Add soffritto
  mix and cook, stirring, until softened, 3 minutes. Add garlic paste, Mexican
  Fiesta spice blend and tomato paste and cook until fragrant, 1 minute.
- Stir in the water and simmer until slightly thickened, 1 minute.

**Custom Recipe:**If you've swapped to beef mince, heat frying pan as above. Cook beef mince, breaking up with a spoon, until browned, 3-4 minutes. Drain oil from pan. Continue with step as above.



# Serve up

- Drain pickled onions. Bring everything to the table to serve.
- Build your tacos by spreading a layer of the remaining garlic aioli over the tortillas. Top with slaw, Mexican pork, shredded Cheddar cheese and pickled onion
- Garnish with torn coriander. Serve with any remaining lemon wedges.
   Enjoy!

## Rate your recipe

Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate