

# Mexican Pork Tacos with Pickled Onions & Garlic Aioli

Grab your Meal Kit with this symbol





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)

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

# 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

	2 People	4 People
olive oil*	refer to method	refer to method
red onion	1/2	1
vinegar* (white wine or rice wine)	1⁄4 cup	½ cup
pork mince	1 small packet	2 small packets OR 1 large 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*	¼ 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	2 small packets OR 1 large packet

\*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**

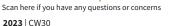
Avg Qty	Per Serving	Per 100g
Energy (kJ)	4136kJ (989Cal)	716kJ (171Cal)
Protein (g)	44.7g	7.7g
Fat, total (g)	62.9g	10.9g
- saturated (g)	14.2g	2.5g
Carbohydrate (g)	56g	9.7g
- sugars (g)	16.7g	2.9g
Sodium (mg)	1372mg	238mg

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!







### Pickle the onion

1

3

Make the slaw

Slice lemon into wedges.

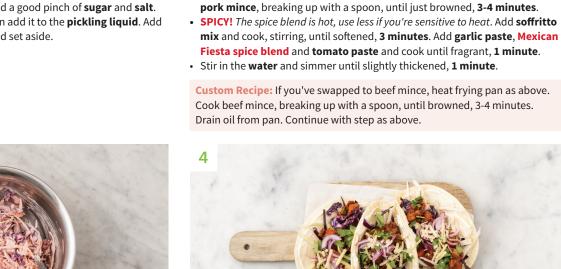
through.

- 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 the pickling liquid. Add just enough water to cover the onion and set aside.

Microwave mini flour tortillas on a plate for 10 second bursts, until warmed

• 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



# 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!

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• In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook