



Tex-Mex Pork Steaks & Roast Veggie Toss

with Smokey Aioli

Grab your Meal Kit with this symbol



Potato



Carrot



Tomato



Sweetcorn



Chicken-Style Stock Powder



Tex-Mex Spice Blend



Pork Loin Steaks



Baby Spinach Leaves

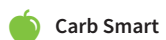


Smokey Aioli



Chicken Breast

Prep in: 20-30 mins
Ready in: 35-45 mins



Carb Smart

Eat Me Early*

*Custom Recipe only

This colourful Tex-Mex dish ticks every box. With a warming spice blend plus smokey aioli, a veggie-loaded toss and charred corn, your tastebuds are fully catered for, as they should be!

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

Pantry items

Olive Oil, White Wine Vinegar

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

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	1	2
carrot	1	2
tomato	1	2
sweetcorn	1 tin (125g)	1 tin (300g)
chicken-style stock powder	1 medium sachet	2 medium sachets
Tex-Mex spice blend	1 medium sachet	2 medium sachets OR 1 large sachet
pork loin steaks	1 small packet	2 small packets OR 1 large packet
baby spinach leaves	1 medium bag	1 large bag
white wine vinegar*	drizzle	drizzle
smokey aioli	1 medium packet	2 medium packets
chicken breast**	1 small packet	2 small packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2272kJ (543Cal)	440kJ (105Cal)
Protein (g)	34.1g	6.6g
Fat, total (g)	31.2g	6g
- saturated (g)	7.1g	1.4g
Carbohydrate (g)	30.3g	5.9g
- sugars (g)	15.1g	2.9g
Sodium (mg)	1771mg	343mg
Dietary Fibre (g)	8.6g	1.7g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2056kJ (491Cal)	387kJ (92Cal)
Protein (g)	40.6g	7.6g
Fat, total (g)	22.7g	4.3g
- saturated (g)	3.4g	0.6g
Carbohydrate (g)	29.3g	5.5g
- sugars (g)	14.7g	2.8g
Sodium (mg)	1410mg	266mg
Dietary Fibre (g)	8.8g	1.7g

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



Get prepped

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** and **carrot** into bite-sized chunks.
- Cut **tomato** into wedges.
- Drain **sweetcorn**.



Cook the pork

- When veggies have **10 minutes** remaining, in a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- When oil is hot, cook **pork** until cooked through, **3-4 minutes** each side (cook in batches if your pan is getting crowded).
- Transfer to a plate, cover and rest for **5 minutes**.

TIP: The spice blend will char slightly in the pan, this adds to the flavour!

TIP: Pork can be served slightly blushing pink in the centre.

Custom Recipe: Heat pan as above. Cook chicken steaks until cooked through (when no longer pink inside), 3-6 minutes each side (cook in batches if your pan is getting crowded).



Roast the veggies

- Place prepped **veggies** on a lined oven tray. Sprinkle with **chicken-style stock powder** and a pinch of **salt**, drizzle with **olive oil** and toss to coat.
- Roast until tender, **20-25 minutes**.

TIP: If your oven tray is crowded, divide the veggies between two trays.



Toss the veggies

- When the veggies are done, add **baby spinach leaves** and a drizzle of the **white wine vinegar** to the tray. Toss to combine.



Prep the pork

- In a medium bowl, combine **Tex-Mex spice blend**, a pinch of **salt** and a drizzle of **olive oil**.
- Add **pork loin steaks** and turn to coat. Set aside.

Custom Recipe: If you've swapped to chicken breast, place your hand flat on top of each breast and slice through horizontally to make two thin steaks. In a medium bowl, combine chicken steaks, Tex-Mex spice blend, a pinch of salt and a drizzle of olive oil. Turn to coat.



Serve up

- Slice Tex-Mex pork.
- Divide spiced roast veggie toss between plates and top with pork.
- Serve with a dollop of **smokey aioli**. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.com.au/rate