



# Tex-Mex Pork Steaks & Roast Veggie Toss

with Smokey Aioli

NEW

Grab your Meal Kit with this symbol



Sweet Potato



Carrot



Tomato



Sweetcorn



Chicken-Style Stock Powder



Tex-Mex Spice Blend



Pork Loin Steaks



Baby Spinach Leaves

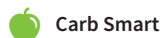


Smokey Aioli



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
<b>olive oil*</b>	refer to method	refer to method
sweet potato	1	2
carrot	1	2
tomato	1	2
sweetcorn	1 tin (125g)	1 tin (300g)
chicken-style stock powder	1 medium sachet	1 large sachet
Tex-Mex spice blend	1 medium sachet	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
<b>white wine vinegar*</b>	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)	2277kJ (544Cal)	473kJ (113Cal)
Protein (g)	33.5g	7g
Fat, total (g)	31.3g	6.5g
- saturated (g)	7.1g	1.5g
Carbohydrate (g)	31.3g	6.5g
- sugars (g)	16.8g	3.5g
Sodium (mg)	1759mg	366mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2060kJ (492Cal)	415kJ (99Cal)
Protein (g)	40g	8.1g
Fat, total (g)	22.8g	4.6g
- saturated (g)	3.4g	0.7g
Carbohydrate (g)	30.4g	6.1g
- sugars (g)	16.4g	3.3g
Sodium (mg)	1397mg	282mg

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](https://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 **sweet 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 browned and cooked through (when no longer pink inside), 3-6 minutes each side.



## 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 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 chicken breast and slice through horizontally to make two thin steaks. Season chicken as above.



## Serve up

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

## Rate your recipe

Our Culinary team is waiting for your feedback!

Let them know what you thought: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)