



Tex-Mex Pork Steaks & Roast Veggie Toss

with Smokey Aioli

Grab your Meal Kit with this symbol



Potato, Carrot & Zucchini Mix



Chicken-Style Stock Powder



Sweetcorn



Pork Loin Steaks



Tex-Mex Spice Blend



Baby Spinach Leaves

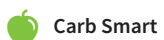


Smokey Aioli



Chicken Breast

Prep in: 10-20 mins
Ready in: 30-40 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 sweetcorn, 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, carrot & zucchini mix	1 medium bag	1 large bag
chicken-style stock powder	1 medium sachet	1 large sachet
sweetcorn	1 tin (125g)	1 tin (300g)
pork loin steaks	1 small packet	2 small packets OR 1 large packet
Tex-Mex spice blend	1 medium sachet	1 large sachet
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)	2294kJ (548Cal)	351kJ (84Cal)
Protein (g)	37.4g	5.7g
Fat, total (g)	26.2g	4g
- saturated (g)	6.4g	1g
Carbohydrate (g)	37.9g	5.8g
- sugars (g)	15.5g	2.4g
Sodium (mg)	1789mg	274mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2078kJ (497Cal)	311kJ (74Cal)
Protein (g)	43.8g	6.6g
Fat, total (g)	17.7g	2.7g
- saturated (g)	2.7g	0.4g
Carbohydrate (g)	37g	5.5g
- sugars (g)	15.1g	2.3g
Sodium (mg)	1427mg	214mg

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



1



Roast the veggies

- Preheat oven to **240°C/220°C fan-forced**.
- Place **potato, carrot & zucchini mix** on a lined oven tray. Drizzle with **olive oil**, sprinkle with **chicken-style stock powder** and toss to coat.
- Roast until tender, **20-25 minutes**.

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

3



Toss the veggies

- To the tray with the roasted veggies, add **baby spinach leaves, corn** and a drizzle of the **white wine vinegar**. Season.

2



Cook the pork steaks

- Meanwhile, drain **sweetcorn**.
- When the veggies have **10 minutes** remaining, heat a large frying pan with a drizzle of **olive oil** over medium-high heat.
- When oil is hot, add **pork loin steaks** and **Tex-Mex spice blend** to the pan, then turn to coat. Cook **pork** until cooked through, **3-4 minutes** each side.
- 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: 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. Heat pan as above. Cook chicken steaks and spice blend until cooked through (when no longer pink inside), 3-6 minutes each side.

4



Serve up

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

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