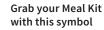
Mexican Pork Tacos

with Pickled Onions & Garlic Aioli













Soffritto Mix

Garlic Paste





Mexican Fiesta Spice Blend

Tomato Paste







Mini Flour Tortillas







Shredded Cabbage

Garlic Aioli





Cheddar Cheese

Coriander

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

| 9 | | | | |
|--|-----------------|--------------------------------------|--|--|
| | 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 | 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* | 1/4 cup | ½ cup | | |
| mini flour tortillas | 6 | 12 | | |
| lime | 1/2 | 1 | | |
| shredded cabbage mix | 1 medium bag | 1 large bag | | |
| garlic aioli | 1 large packet | 2 large packets | | |
| 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) | 4117kJ (984Cal) | 701kJ (168Cal) |
| Protein (g) | 41.4g | 7g |
| Fat, total (g) | 63.9g | 10.9g |
| - saturated (g) | 13.7g | 2.3g |
| Carbohydrate (g) | 56g | 9.5g |
| - sugars (g) | 16.7g | 2.8g |
| Sodium (mg) | 1370mg | 233mg |

Custom Recipe

| Avg Qty | Per Serving | Per 100g |
|------------------|------------------------|----------------|
| Energy (kJ) | 4144kJ (990Cal) | 705kJ (168Cal) |
| Protein (g) | 44.9g | 7.6g |
| Fat, total (g) | 62.9g | 10.7g |
| - saturated (g) | 14.2g | 2.4g |
| Carbohydrate (g) | 56g | 9.5g |
| - sugars (g) | 16.7g | 2.8g |
| Sodium (mg) | 1371mg | 233mg |

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.



Heat the tortillas and make the slaw

- Microwave mini flour tortillas on a plate for 10 second bursts, until warmed through.
- Slice lime into wedges.
- In a medium bowl, combine shredded cabbage mix, a squeeze of lime 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 to the pan, 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 before adding the soffritto mix. Continue 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, Cheddar cheese and pickled onion.
- Tear over **coriander**. Serve with any remaining lime wedges. Enjoy!