

Mexican Pork Tacos

with Pickled Onions & Garlic Aioli

Grab your Meal Kit with this symbol



Red Onion



Pork Mince



Soffritto Mix



Garlic Paste



Mexican Fiesta Spice Blend



Tomato Paste



Mini Flour Tortillas



Lime



Shredded Cabbage Mix



Garlic Aioli



Cheddar Cheese



Coriander



Beef Mince

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!

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

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

	2 People	4 People
olive oil*	refer to method	refer to method
red onion	½	1
vinegar* (white wine or rice wine)	¼ 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
lime	½	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



1



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.

3



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**.

2



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.

4



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!

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