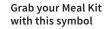
Quick Mexican Fiesta Pork Tacos with Pickled Onions & Garlic Aioli











Soffritto Mix

Garlic Paste



Mexican Fiesta Spice Blend

Tomato Paste





Mini Flour Tortillas





Shredded Cabbage

Garlic Aioli







Yoghurt

Cheddar Cheese





Coriander

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!

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

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	2 People	4 People		
olive oil*	refer to method	refer to method		
red onion	1/2	1		
vinegar* (white wine or rice wine)	1⁄4 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 medium packet	1 large packet		
Greek-style yoghurt	1 medium packet	1 large packet		
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.
- · Zest then 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.
- In a small bowl, combine Greek-style yoghurt and lime zest.



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 and 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. Continue with step 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, pickled onion and drizzle over lime yoghurt.
- Tear over coriander. Serve with any remaining lime wedges. Enjoy!

Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate