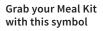


Tex-Mex Pork Tacos & Spicy Volcano Sauce with Charred Capsicum & Radish Salad

NEXT-LEVEL TACOS

NEW













Red Onion





Red Radish

Pickled Jalapeños (Optional)





Tomato Relish





Mayonnaise

Tortillas

Cream



Prep in: 25-35 mins Ready in: 35-45 mins Pantry items Olive Oil

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 · Oven tray lined with baking paper

Ingredients

3			
	2 People	4 People	
olive oil*	refer to method	refer to method	
Tex-Mex spice blend	1 medium sachet	1 large sachet	
premium pork fillet	1 packet	2 packets	
capsicum	1	2	
red onion	1	2	
red radish	2	4	
pickled jalapeños	1 medium packet	1 large packet	
tomato relish	1 medium packet	2 medium packets	
deluxe salad mix	1 medium bag	1 large bag	
mayonnaise	1 packet (40g)	1 packet (80g)	
mini flour tortillas	6	12	
light sour cream	1 medium packet	1 large packet	

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3442kJ (823Cal)	499kJ (119Cal)
Protein (g)	56.2g	8.1g
Fat, total (g)	35.8g	5.2g
- saturated (g)	10.9g	1.6g
Carbohydrate (g)	63.4g	9.2g
- sugars (g)	24.4g	3.5g
Sodium (mg)	1492mg	216mg

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.



Roast the pork fillet

- Preheat oven to 220°C/200°C fan-forced. In a medium bowl, combine Tex-Mex spice blend and a drizzle of olive oil. Add premium pork fillet, turning to coat.
- Heat a drizzle of olive oil in a large frying pan over high heat. Sear pork until browned,
 1 minute on all sides.
- Transfer pork to a lined oven tray and roast,
 12-14 minutes for medium, or until cooked to your liking.
- Remove from oven, cover with foil and rest for 10 minutes



Get prepped

- Meanwhile, thinly slice capsicum, red onion and red radish.
- SPICY! The pickled jalapeños are hot, use less if you're sensitive to heat. Roughly chop pickled jalapeños (if using).
- In a small bowl, combine tomato relish and pickled jalapeños.



Cook the veggies

- Wipe out frying pan and return to high heat with a drizzle of **olive oil**.
- Cook capsicum and onion, until tender and slightly charred, 4-5 minutes. Transfer to a bowl, season and cover to keep warm.



Toss the salad

 While pork is resting, in a large bowl, combine deluxe salad mix, red radish and mayonnaise.
 Season to taste.



Heat the tortillas

 Microwave mini flour tortillas on a plate in 10 second bursts until warmed through.



Serve up

- Thinly slice pork and toss in resting juices on oven tray.
- Bring everything to the table. Build tacos by topping tortillas with radish salad, Tex-Mex pork, charred veggies, light sour cream and spicy volcano sauce to serve. Enjoy!



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