



Tex-Mex Pork Tacos & Spicy Volcano Sauce

with Charred Capsicum & Radish Salad

NEXT-LEVEL TACOS

NEW

Grab your Meal Kit with this symbol



Tex-Mex Spice Blend



Premium Pork Fillet



Capsicum



Red Onion



Red Radish



Pickled Jalapeños (Optional)



Tomato Relish



Deluxe Salad Mix



Mayonnaise



Mini Flour Tortillas



Light Sour Cream

Prep in: 25-35 mins
Ready in: 35-45 mins

We love to taco-lot about how delicious our premium pork fillet is, so what better way to do so than by adding it onto soft tortillas, with a homemade spicy volcano sauce, charred capsicum and radish. Delish!

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

	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 ✓ (optional)	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](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



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**.

4



Toss the salad

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

2



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**.

5



Heat the tortillas

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

3



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.

6



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!

We're here to help!

Scan here if you have any questions or concerns



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