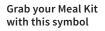


# Quick Tex-Mex Spiced Pork Tacos with Charred Corn Slaw & Garlic Aioli

KID FRIENDLY

**CLIMATE SUPERSTAR** 











Pork Strips





Corn Kernels



Cucumber







Garlic Aioli



Tortillas



Prep in: 15-25 mins Ready in: 15-25 mins These minimal-prep tacos are perfect for when you're short on time - but still want a meal that's big on flavour. Bursting with cumin, paprika and chilli, plus a touch of cinnamon, our Mexican Fiesta spice blend is the not-so-secret seasoning for the juicy pork strips. Top the tacos off with cooling, crunchy cucumber, for a refreshing finish.

**Pantry items** 

Olive Oil, White Wine Vinegar

# 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	
garlic paste	1 packet	2 packets	
Tex-Mex spice blend	1 medium sachet	1 large sachet	
pork strips	1 small packet	2 small packets OR 1 large packet	
corn kernels	1 small tin	2 small tins	
cucumber	1	2	
slaw mix	1 small bag	1 large bag	
garlic aioli	1 medium packet	1 large packet	
white wine vinegar*	drizzle	drizzle	
mini flour tortillas	6	12	
Parmesan cheese**	1 medium packet	1 large packet	
*Pantry Items **Custom Recipe Ingredient			

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2730kJ (652Cal)	593kJ (141Cal)
Protein (g)	35.8g	7.8g
Fat, total (g)	31.4g	6.8g
- saturated (g)	4.9g	1.1g
Carbohydrate (g)	52.5g	11.4g
- sugars (g)	11.6g	2.5g
Sodium (mg)	1507mg	328mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2938kJ (702Cal)	621kJ (148Cal)
Protein (g)	39.9g	8.4g
Fat, total (g)	35.1g	7.4g
- saturated (g)	7.6g	1.6g
Carbohydrate (g)	52.8g	11.2g
- sugars (g)	11.7g	2.5g
Sodium (mg)	1639mg	347mg

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.



# Get prepped

- **SPICY!** This is a mild spice blend, but use less if you're sensitive to heat!
- In a medium bowl, combine garlic paste, Tex-Mex spice blend, pork strips and a drizzle of olive oil.
- Drain corn kernels.
- · Slice cucumber into thin sticks.
- In a second medium bowl, combine slaw mix, half the garlic aioli and a drizzle of white wine vinegar. Season.



#### Char the corn

- Heat a large frying pan over high heat.
- Cook corn, until lightly charred, 4-5 minutes.
- Transfer to bowl with the slaw and toss to combine. Season to taste.

TIP: Cover the pan with a lid if the corn kernels are "popping" out.



# Cook the pork & heat the tortillas

- Return frying pan to medium-high heat with a drizzle of olive oil. Cook pork, in batches, tossing occasionally, until browned and cooked through, 3-4 minutes. Transfer to a plate.
- Microwave mini flour tortillas on a plate in 10 second bursts, or until warmed through.



# Serve up

- Spread tortillas with remaining garlic aioli.
- Fill each tortilla with slaw, Tex-Mex pork and cucumber. Enjoy!

Custom Recipe: If you've added Parmesan cheese, sprinkle Parmesan over the tacos to serve.

