

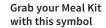


# Tex-Mex Spiced Pork & Corn Slaw Tacos

with Garlic Aioli

KID FRIENDLY

CLIMATE SUPERSTAR











Spice Blend





Pork Strips







Cucumber









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.

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

**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

_		
	2 People	4 People
olive oil*	refer to method	refer to method
garlic paste	1 medium packet	2 medium packets
Tex-Mex spice blend	1 medium sachet	1 large sachet
pork strips	1 medium packet	2 medium packets OR 1 large packet
sweetcorn	1 medium tin	1 large tin
cucumber	1	2
slaw mix	1 small packet	1 large packet
garlic aioli	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
mini flour tortillas	6	12
beef strips**	1 medium packet	2 medium packets OR 1 large packet

<sup>\*</sup>Pantry Items \*\*Custom Recipe Ingredient

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3194kJ (763Cal)	581kJ (139Cal)
Protein (g)	39g	7.1g
Fat, total (g)	42.4g	7.7g
- saturated (g)	6.7g	1.2g
Carbohydrate (g)	52.8g	9.6g
- sugars (g)	11.6g	2.1g
Sodium (mg)	1546mg	281mg

#### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3313kJ (792Cal)	<b>614kJ</b> (147Cal)
Protein (g)	41.5g	7.7g
Fat, total (g)	44.7g	8.3g
- saturated (g)	8.2g	1.5g
Carbohydrate (g)	51.8g	9.6g
- sugars (g)	11.4g	2.1g
Sodium (mg)	1162mg	215mg

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  $% \left\{ 1,2,\ldots \right\}$ 

2024 | CW13





# 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 sweetcorn.
- 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.

**Custom Recipe:** If you've swapped to beef strips, season beef strips in the same way as above.



# 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.

**Custom Recipe:** In a large frying pan, heat a drizzle of olive oil over high heat. When oil is hot, cook beef strips, tossing, in batches until browned and cooked through, 1-2 minutes. Transfer to a plate.



# Char the corn

- Heat a large frying pan over high heat.
- Cook corn kernels 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.



# Serve up

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

**Custom Recipe:** Fill each tortilla with slaw, Mexican-spiced beef and cucumber to serve.

#### Rate your recipe

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

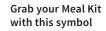
21/03/2024 1:32:37 am







# Baked Apple & Pear Crumble with Sweet Golden Spice















Sweet Golden Spice Blend



Prep in: 15-25 mins Ready in: 15-25 mins

Golden, crumbly and simply delicious, it's no wonder the classic crumble never fails to please. Once you have one bite of this delectable treat, you'll be wanting more!

**Pantry items** 

Brown Sugar, Butter



# Before you start

Wash your hands and any fresh food.

If you're cooking for 6, double the amounts for 4 people and bake two crumbles. Store any leftovers for later!

## You will need

Medium baking dish · Small saucepan

# Ingredients

	4 People
apple	2
pear	2
sweet golden spice blend	1 sachet
brown sugar*	2 tbs
water*	1 tbs
butter*	100g
classic oat mix	1 medium packet

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	2399kJ (573Cal)	1138kJ (271Cal)
Protein (g)	6g	2.8g
Fat, total (g)	29.4g	13.9g
- saturated (g)	18g	8.5g
Carbohydrate (g)	66.7g	31.6g
- sugars (g)	35.2g	16.7g
Sodium (mg)	214mg	101mg

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

- Preheat oven to 220°C/200°C fan-forced.
- Cut apple and pear into small chunks.

TIP: For a more traditional crumble, peel the fruit before cutting into chunks.



# Make the spiced fruit & crumble

- In a medium baking dish, combine apple, pear, sweet golden spice blend, the brown sugar, water and a pinch of salt. Set aside.
- In a small saucepan, melt the **butter** over low heat. Add **classic oat mix** and stir to combine.



# Bake the crumble

• Sprinkle **crumble mixture** evenly over spiced fruit. Bake until topping is golden and fruit is tender, 20-25 minutes.

TIP: The fruit is cooked when you can pierce it easily with a fork.



# Serve up

• Divide baked apple and pear crumble between bowls to serve. Enjoy!



Scan here if you have any questions or concerns

2024 | CW13





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



<sup>\*</sup>Nutritional values are based on 4 servings.