



Tex-Mex Spiced Pork & Corn Slaw Tacos

with Garlic Aioli

KID FRIENDLY

CLIMATE SUPERSTAR

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Garlic Paste



Tex-Mex Spice Blend



Pork Strips



Sweetcorn



Cucumber



Slaw Mix



Garlic Aioli



Mini Flour Tortillas



Beef Strips

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

*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)	614kJ (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.

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1



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.

3



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.

2



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.

4



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

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Baked Apple & Pear Crumble

with Sweet Golden Spice

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Apple



Pear



Sweet Golden Spice Blend



Classic Oat Mix

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

N



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

*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.

*Nutritional values are based on 4 servings.

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1



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.

3



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.

2



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.

4



Serve up

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

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