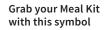


Classic Chocolate Self-Saucing Pudding

with Cream

FAMILY BUNDLE









Chocolate Brownie Mix

Light Cooking Cream

Prep in: 10-20 mins Ready in: 45-55 mins Pantry items
Butter, Eggs, Milk

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, double your quantities and bake two batches!

You will need

15x20cm baking dish

Ingredients

	4 People
butter*	80g
chocolate brownie mix	1 packet
eggs*	2
milk*	5 tbs
boiling water*	1¼ cups
light cooking cream	1 medium packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	2488kJ (594Cal)	1331kJ (318Cal)
Protein (g)	9.9g	5.3g
Fat, total (g)	29.2g	15.6g
- saturated (g)	17.2g	9.2g
Carbohydrate (g)	72.6g	38.8g
- sugars (g)	59.6g	31.9g
Sodium (mg)	230mg	123mg
Dietary Fibre (g)	0.4g	0.2g

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 180°C/160°C fan-forced. Boil the kettle.
- Melt the **butter** in the microwave or a saucepan.
- Reserve 2 tbs of **chocolate brownie mix** and set aside.



Combine the ingredients

- Crack the **eggs** into a large mixing bowl.
- Add remaining chocolate brownie mix, the milk, melted butter and a pinch of salt. Stir until well combined.



Bake the pudding

- Pour chocolate mixture into a baking dish. Evenly sprinkle over reserved
 chocolate brownie mix, then gently pour 1¼ cups boiling water over the
 back of a large metal spoon to cover the pudding.
- Bake until pudding is just set and the centre has a wobble, **35-38 minutes**.
- Remove from oven. Rest pudding for 5 minutes.

TIP: Pouring the water over the back of a spoon is a gentle way of adding the water without damaging the pudding.



Serve up

- Divide chocolate self-saucing pudding between bowls.
- Serve with light cooking cream. Enjoy!

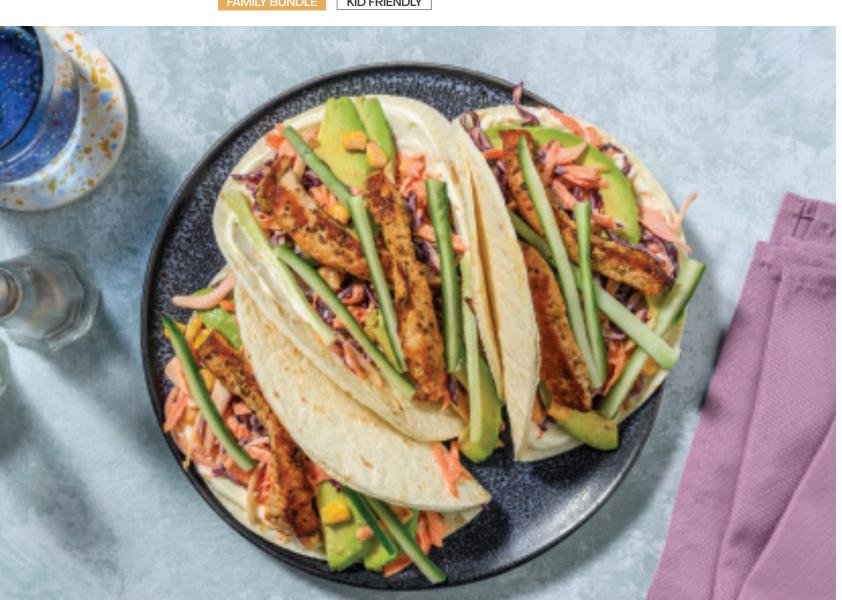
^{*}Nutritional information is based on 4 servings.

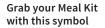


Tex-Mex Spiced Pork Tacos with Avocado-Cucumber Slaw & Garlic Aioli

FAMILY BUNDLE

KID FRIENDLY











Sweetcorn



Cucumber







Garlic Aioli

Slaw Mix



Mini Flour 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. Our Tex-Mex spice blend is the not-so-secret seasoning for the juicy pork strips and to top the tacos off, load them with a cooling, crunchy slaw 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

	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
avocado	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)	3145kJ (752Cal)	582kJ (139Cal)
Protein (g)	37g	6.9g
Fat, total (g)	42g	7.8g
- saturated (g)	6.5g	1.2g
Carbohydrate (g)	52.7g	9.8g
- sugars (g)	11.6g	2.1g
Sodium (mg)	1512mg	280mg
Dietary Fibre (g)	16g	3g

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
Dietary Fibre	16g	3g

The quantities provided above are averages only.

Allergens

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We're here to help!

Scan here if you have any questions or concerns





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.
- Slice avocado in half, scoop out flesh and thinly slice.
- In a second medium bowl, combine **slaw mix**, **avocado**, half the **garlic aioli** and a drizzle of **white wine vinegar**. Season.

Custom Recipe: If you've swapped to beef strips, combine with the garlic and spice blend 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 charred corn slaw and Tex-Mex pork to serve. Enjoy!

Custom Recipe: Fill each tortilla with charred corn slaw and Tex-Mex beef to serve.

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

