



Classic Chocolate Self-Saucing Pudding with Cream

FAMILY BUNDLE

Grab your Meal Kit
with this symbol



Chocolate Brownie
Mix



Light Cooking
Cream



Prep in: **10-20** mins
Ready in: **45-55** mins

Finish your feast with the very best kind of chocolate pudding—a self-saucing one! Cakey on top and with a rich chocolate sauce underneath, it's an indulgent dessert that is sure to please.

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.

*Nutritional information is based on 4 servings.

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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2024 | CW17

1



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.

3



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.

2



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.

4



Serve up

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

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Tex-Mex Spiced Pork Tacos

with Avocado-Cucumber Slaw & Garlic Aioli

FAMILY BUNDLE

KID FRIENDLY



Grab your Meal Kit with this symbol



Garlic Paste



Tex-Mex Spice Blend



Pork Strips



Sweetcorn



Cucumber



Avocado



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. 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.

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
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.

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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.
- 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 out beef strips, combine with the garlic and spice blend 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 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.

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