

Tex-Mex Pork Tacos & Avocado

with Creamy Garlic Aioli Slaw & Cucumber





Tex-Mex Spice

Blend

Baby Spinach

Leaves

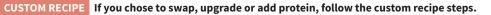
Avocado

Garlic Aiol



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



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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	
baby spinach leaves	1 small packet	1 medium packet	
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	
pork 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)	3278kJ (783Cal)	613kJ (147Cal)
Protein (g)	38.2g	7.1g
Fat, total (g)	42.2g	7.9g
- saturated (g)	7.4g	1.4g
Carbohydrate (g)	58.7g	11g
- sugars (g)	13g	2.4g
Sodium (mg)	1471mg	275mg
Dietary Fibre (g)	14.5g	2.8g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3942kJ (942Cal)	588kJ (141Cal)
Protein (g)	65.2g	9.7g
Fat, total (g)	47.5g	7.1g
- saturated (g)	9.1g	1.4g
Carbohydrate (g)	59.8g	8.9g
- sugars (g)	13.2g	2g
Sodium (mg)	1918mg	286mg
Dietary Fibre	14.5g	2.2g

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.

We're here to help! Scan here if you have any questions or concerns 2024 | CW22





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**.
- Roughly chop **baby spinach leaves**.
- Slice **cucumber** into thin sticks.
- Slice **avocado** in half, scoop out flesh and thinly slice.

Custom Recipe: If you've doubled your pork strips, season pork in a large bowl and cook in batches for best results.



Cook the pork & heat the tortillas

- Place a large frying pan over 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.



Make the slaw

• In a second medium bowl, combine **slaw mix**, **avocado**, half the **garlic aioli** and a drizzle of **white wine vinegar**. Season.

Little cooks: Take the lead by tossing the slaw!



Serve up

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

Little cooks: Take the lead and help build the tacos!

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