



# Tex-Mex Pork Tacos & Avocado

with Creamy Garlic Aioli Slaw & Cucumber

KID FRIENDLY

Grab your Meal Kit with this symbol



Garlic Paste



Tex-Mex Spice Blend



Pork Strips



Baby Spinach Leaves



Cucumber



Avocado



Slaw Mix



Garlic Aioli



Mini Flour Tortillas



Pork Strips

### Recipe Update

We've replaced the sweetcorn in this recipe with baby spinach leaves due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

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
<b>olive oil*</b>	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
<b>white wine vinegar*</b>	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 (g)	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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

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**.
- 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.

3



## 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.

2



## 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!

4



## 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!

## We're here to help!

Scan here if you have any questions or concerns



## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)