



Tex-Mex Pork & Avocado Tacos

with Corn-Cucumber Slaw & Garlic Aioli

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



Pork 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
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)	13.8g	2.6g

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)	13.8g	2.1g

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



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** and a drizzle of **olive oil**. Add **pork strips**, toss to combine.
- 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 doubled your pork strips, season pork in a large bowl and cook in batches for best results.

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.

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!

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