



# Quick Chipotle Pulled Pork & Cheese Tacos

with Garlic Aioli

NEW

Grab your meal kit with this number

35



Carrot



Tomato



Pulled Pork



Mexican Fiesta Spice Blend



Mild Chipotle Sauce



Mixed Salad Leaves



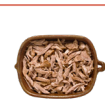
Mini Flour Tortillas



Garlic Aioli



Cheddar Cheese



Pulled Pork



Beef Strips

Prep in: 10-20 mins  
Ready in: 15-25 mins

Bring the good vibes to your dinner table with this fun, fast and flavour-packed recipe. Our Mexican Fiesta spice blend adds the perfect amount of heat, while a colourful salad and cooling garlic aioli complements the richness of the tender pulled pork.

### Pantry items

Olive Oil, Butter, White Wine Vinegar

## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

**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
carrot	1	2
tomato	1	2
pulled pork	1 medium packet	2 medium packets OR 1 large packet
Mexican Fiesta spice blend	1 medium sachet	1 large sachet
mild chipotle sauce	1 medium packet	2 medium packets
<b>butter*</b>	20g	40g
mixed salad leaves	½ medium packet	1 medium packet
<b>white wine vinegar*</b>	drizzle	drizzle
mini flour tortillas	6	12
garlic aioli	1 medium packet	1 large packet
Cheddar cheese	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3623kJ (866Cal)	830kJ (198Cal)
Protein (g)	39.8g	9.1g
Fat, total (g)	53.3g	12.2g
- saturated (g)	17.4g	4g
Carbohydrate (g)	55.1g	12.6g
- sugars (g)	11.9g	2.7g
Sodium (mg)	1628mg	373mg
Dietary Fibre (g)	8.9g	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.



## Get prepped

- Grate **carrot**.
- Cut **tomato** into thin wedges.



## Bring it all together

- In a large bowl, combine **mixed salad leaves** (see ingredients), **tomato**, **carrot**, a drizzle of **white wine vinegar** and **olive oil**. Season to taste.
- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.



## Cook pulled pork

- **SPICY!** The spice blend is hot, use less if you're sensitive to heat. In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **pulled pork** and **Mexican Fiesta spice blend**, stirring, until fragrant, **1-2 minutes**.
- Remove from heat, then stir in **mild chipotle sauce** and the **butter**.



## Serve up

- Spread tortillas with **garlic aioli**, then fill with salad, chipotle pulled pork and **Cheddar cheese** to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW26



### CUSTOM OPTIONS



#### DOUBLE PULLED PORK

Follow method above, cooking in batches if necessary.



#### SWAP TO BEEF STRIPS

Cook in batches, tossing, until browned and cooked through, 1-2 minutes.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

