



Tex-Mex Pork Tacos & Spicy Volcano Sauce

with Charred Capsicum & Radish Salad

NEXT-LEVEL TACOS

Grab your meal kit
with this number

23



Premium Pork
Fillet



Tex-Mex Spice
Blend



Capsicum



Red Onion



Radish



Pickled Jalapeños
(Optional)



Tomato Relish



Deluxe Salad
Mix



Mayonnaise



Mini Flour
Tortillas



Light Sour
Cream

Prep in: 25-35 mins
Ready in: 35-45 mins

We love to taco-lot about how delicious our premium pork fillet is, so what better way to do so than by adding it onto soft tortillas, with a homemade spicy volcano sauce, charred capsicum and radish. Delish!

Pantry items

Olive Oil

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 · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
premium pork fillet	1 medium packet	2 medium packets
Tex-Mex spice blend	1 medium sachet	1 large sachet
capsicum	1	2
red onion	1	2
radish	2	4
pickled jalapeños  (optional)	1 medium packet	1 large packet
tomato relish	1 packet	2 packets
deluxe salad mix	1 medium packet	1 large packet
mayonnaise	1 medium packet	1 large packet
mini flour tortillas	6	12
light sour cream	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3527kJ (843cal)	301kJ (72cal)
Protein (g)	55.6g	4.7g
Fat, total (g)	36.7g	3.1g
- saturated (g)	11.7g	1g
Carbohydrate (g)	66.1g	5.6g
- sugars (g)	21.1g	1.8g
Sodium (mg)	1471mg	125.6mg
Dietary Fibre (g)	9.6g	0.8g

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.



Roast the pork fillet

- Preheat oven to **220°C/200°C fan-forced**.
- In a medium bowl, combine **premium pork fillet**, **Tex-Mex spice blend** and a drizzle of **olive oil**.
- Heat a drizzle of **olive oil** in a large frying pan over high heat. Sear **pork** until browned, **1 minute** on all sides.
- Transfer **pork** to a lined oven tray and roast, **12-14 minutes** for medium, or until cooked to your liking.
- Remove from oven, cover with foil and rest for **10 minutes**.



Toss the salad

- While pork is resting, in a large bowl, combine **deluxe salad mix**, **radish** and **mayonnaise**. Season to taste.



Get prepped

- Meanwhile, thinly slice **capsicum**, **red onion** and **radish**.
- **SPICY!** *The pickled jalapeños are hot, use less if you're sensitive to heat.* Roughly chop **pickled jalapeños** (if using).
- In a small bowl, combine **tomato relish** and **pickled jalapeños**.



Heat the tortillas

- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.



Cook the veggies

- Wipe out frying pan and return to high heat with a drizzle of **olive oil**.
- Cook **capsicum** and **onion**, tossing, until tender and slightly charred, **4-5 minutes**. Transfer to a bowl, season with **salt** and **pepper** and cover to keep warm.



Serve up

- Thinly slice pork and toss in resting juices on the oven tray.
- Bring everything to the table. Build tacos by topping tortillas with radish salad, Tex-Mex pork, charred veggies, **light sour cream** and spicy volcano sauce to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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