

Cheesy Smokey BBQ Pork Taquitos

with Corn Salsa & Sour Cream

KID'S KITCHEN

Grab your meal kit with this number

44



Sweetcorn



Carrot



Tomato



Pork Mince



All-American Spice Blend



Tomato Paste



BBQ Sauce



Mini Flour Tortillas



Cheddar Cheese



Light Sour Cream



Beef Mince



Pork Mince

Prep in: 20-20 mins
Ready in: 30-40 mins

It's all hands on deck, this recipe is designed to be cooked by grown-ups and kids together! Stuff flour tortillas with American-style pork mince, then bake them with a healthy sprinkle of cheese. Plate them up and meet your new favourite weeknight recipe!

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 · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweetcorn	1 medium tin	1 large tin
carrot	1	2
tomato	1	2
pork mince	1 medium packet	2 medium packets OR 1 large packet
All-American spice blend	1 medium sachet	1 large sachet
tomato paste	1 medium packet	1 large packet
BBQ sauce	1 packet	2 packets
butter*	20g	40g
water*	1/3 cup	2/3 cup
mini flour tortillas	6	12
Cheddar cheese	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
light sour cream	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3559kJ (851cal)	346kJ (83cal)
Protein (g)	41.3g	4g
Fat, total (g)	41.4g	4g
- saturated (g)	16.9g	1.6g
Carbohydrate (g)	73.2g	7.1g
- sugars (g)	26.2g	2.5g
Sodium (mg)	1421mg	138.2mg
Dietary Fibre (g)	10.1g	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.



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Drain **sweetcorn**.
- Grate **carrot**.
- Finely chop **tomato**.

Little cooks: Help wash the veggies!



Bake the taquitos

- Bake **taquitos**, until golden and starting to crisp, **8-10 minutes**.



Cook the pork filling

- In a large frying pan, heat a drizzle of **olive oil** over high heat.
- Cook **pork mince** and **carrot**, breaking the mince up with a spoon, until browned, **4-5 minutes**.
- Reduce heat to medium, then add **all-American spice blend** and **tomato paste** and cook until fragrant, **1 minute**.
- Remove pan from heat. Stir through **BBQ sauce**, the **butter** and **water**. Season with **salt** and **pepper**.

Little cooks: Help pour in the BBQ sauce and water under adult supervision.



Make the corn salsa

- While taquitos are baking, wash out frying pan and return to high heat.
- Cook **corn kernels** until lightly browned, **4-5 minutes**. Transfer to a medium bowl.
- To corn, add **tomato** and a drizzle of **olive oil** and **white wine vinegar**. Toss to combine and season to taste.

TIP: Cover the pan with a lid if the kernels are "popping out".

Little cooks: Take the lead by tossing the salsa!



Assemble the taquitos

- Lay **mini flour tortilla** on a chopping board. Spoon **pork filling** down the centre. Sprinkle over **Cheddar cheese**.
- Roll **tortilla** up tightly and place, seam-side down, evenly spaced on the lined oven tray. Drizzle with **olive oil** and season with **salt** and **pepper**.

Little cooks: Take charge of assembling the taquitos!



Serve up

- Divide cheesy smoky BBQ pork taquitos between plates.
- Top with **light sour cream** and corn salsa to serve. Enjoy!

Little cooks: Add the finishing touch by dolloping the sour cream!

We're here to help!

Scan here if you have any questions or concerns

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CUSTOM OPTIONS



SWAP TO BEEF MINCE

Cook with filling, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.



DOUBLE PORK MINCE

Follow method above, cooking in batches if necessary.

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

