

Cheesy Chipotle Pulled Pork Tacos

with Jalapeños & Garlic Aioli

Grab your meal kit with this number

19



Carrot



Tomato



Pulled Pork



Mild Chipotle Sauce



Mixed Salad Leaves



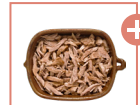
Mini Flour Tortillas



Cheddar Cheese



Pickled Jalapeños (Optional)



Pulled Pork



Cheddar Cheese

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 mild chipotle sauce and pickled jalapeños add the perfect amount of heat, while a colourful salad 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
olive oil*	refer to method	refer to method
carrot	1	2
tomato	1	2
pulled pork	1 medium packet	2 medium packets OR 1 large packet
mild chipotle sauce	1 medium packet	2 medium packets
butter*	20g	40g
mixed salad leaves	½ medium packet	1 medium packet
white wine vinegar*	drizzle	drizzle
mini flour tortillas	6	12
Cheddar cheese	1 large packet	2 large packets
pickled jalapeños ✓ (optional)	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3293kJ (787Cal)	739kJ (176Cal)
Protein (g)	43.8g	9.8g
Fat, total (g)	43.1g	9.7g
- saturated (g)	20.4g	4.6g
Carbohydrate (g)	52.9g	11.9g
- sugars (g)	10.4g	2.3g
Sodium (mg)	1320mg	296mg
Dietary Fibre (g)	8.2g	1.8g

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](https://www.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** and a drizzle of **white wine vinegar** and **olive oil**. Season to taste with **salt** and **pepper**.
- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.



Cook pulled pork

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **pulled pork**, stirring, until heated through, **1-2 minutes**.
- Remove from heat, then stir in **mild chipotle sauce** and the **butter**.



Serve up

- Fill tortillas with salad and chipotle pulled pork.
- Sprinkle over **Cheddar cheese** and **pickled jalapeños** (if using) to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW48



CUSTOM OPTIONS

+ DOUBLE PULLED PORK

Follow method above, cooking in batches if necessary.

+ DOUBLE CHEDDAR CHEESE

Follow method above.

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

