



Al Pastor-Style Roast Pork Tacos

with Charred Pineapple & Corn Salsa

NEXT-LEVEL TACOS

Grab your meal kit
with this number

32



Pineapple Slices



Cucumber



Sweetcorn



Lime



Long Chilli
(Optional)



Premium Pork
Fillet



Mexican Fiesta
Spice Blend



Deluxe Salad
Mix



Garlic Aioli



Mini Flour
Tortillas

Prep in: 35-45 mins
Ready in: 40-50 mins

We heard your calls and bring to you another next-level taco! With a HelloFresh spin on al pastor-style tacos, our premium pork fillet is perfectly accompanied by the heat of our Mexican Fiesta spice, pineapple, lime, salad and so much more.

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
pineapple slices	1 tin	2 tins
cucumber	1	2
sweetcorn	1 medium tin	1 large tin
lime	1	2
long chilli (optional)	½	1
premium pork fillet	1 medium packet	2 medium packets
Mexican Fiesta spice blend ↗	1 medium sachet	1 large sachet
deluxe salad mix	1 medium packet	1 large packet
garlic aioli	1 large packet	2 large packets
mini flour tortillas	6	12

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4129kJ (592cal)	592kJ (85cal)
Protein (g)	53.9g	7.7g
Fat, total (g)	53.2g	7.6g
- saturated (g)	9g	1.3g
Carbohydrate (g)	67g	9.6g
- sugars (g)	25.8g	3.7g
Sodium (mg)	971mg	139.3mg
Dietary Fibre (g)	11.3g	1.6g

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.

Top Roast Tips!

1. Remove roast from packaging and set aside at room temperature 15 minutes before cooking.
2. Use paper towel to pat dry before seasoning.
3. Check if meat is done by pressing on it gently with tongs: rare is soft, medium is springy and well-done is firm.
4. Let roast rest on a plate for 10 minutes before slicing.



Get prepped

- See '**Top Roast Tips!**' (below left).
- Preheat oven to **220°C/200°C fan-forced**.
- Drain **pineapple slices** and reserve the liquid.
- Finely chop **cucumber**.
- Drain **sweetcorn**. Set aside.
- Slice **lime** into wedges.
- Thinly slice **long chilli** (if using).



Char the pineapple

- Wipe out frying pan, then return to high heat. Cook **pineapple slices** until lightly charred, **2-3 minutes** each side.
- Transfer to a chopping board then roughly chop.



Sear the pork

- **SPICY!** This spice blend is hot! Add less if you're sensitive to heat. In a medium bowl, combine **premium pork fillet**, **Mexican Fiesta spice blend** and a drizzle of **olive oil**.
- Heat a drizzle of a **olive oil** in large frying pan over high heat. Sear **pork** until browned, **1 minute** on all sides.

TIP: The pork will continue cooking in Step 3!



Bring it all together

- To the bowl with the drained corn, add **cucumber**, **pineapple**, **chilli** a squeeze of **lime juice** and a drizzle of **olive oil**. Season to taste.
- In a large bowl, combine **deluxe salad mix**, half of the **garlic aioli** and a splash of the **reserved pineapple juice**. Season to taste.
- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.



Roast the pork

- Transfer **pork** to a lined oven tray, then roast for **12-14 minutes** for medium, or until cooked to your liking.
- Remove from oven, cover with foil and rest for **10 minutes**.

TIP: The pork will keep cooking as it rests!



Finish & serve

- Thinly slice pork and bring everything to the table to serve.
- Build each taco with some salad, al pastor-style roast pork and charred pineapple and corn salsa.
- Drizzle over remaining aioli.
- Serve with remaining lime wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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