



Mexican Pork Tacos

with Charred Corn Slaw & Mango Mayo

Grab your Meal Kit with this symbol



Garlic



Mexican Fiesta Spice Blend



Pork Strips



Coriander



Sweetcorn



Cucumber



Slaw Mix



Mango Mayonnaise



Mini Flour Tortillas

Hands-on: **15-25** mins
Ready in: **20-30** mins
 Spicy (Mexican Fiesta spice blend)

Calorie Smart

These bright and colourful Mexican pork tacos tick every box. With a warming spice blend (add less if you like it mild!) plus sweet mango mayonnaise, a veggie-loaded slaw and refreshing cucumber, your tastebuds are fully catered for, just as it should be!

Pantry items

Olive Oil, Vinegar (White Wine or Red Wine)

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Medium frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	1 clove	2 cloves
Mexican Fiesta spice blend	1 sachet	2 sachets
pork strips	1 packet	1 packet
coriander	1 bag	1 bag
sweetcorn	1 tin (125g)	1 tin (300g)
cucumber	1	2
slaw mix	1 bag (150g)	1 bag (300g)
vinegar* (white wine or red wine)	1 tsp	2 tsp
mango mayonnaise	1 packet (100g)	2 packets (200g)
mini flour tortillas	6	12

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2636kJ (630Cal)	544kJ (130Cal)
Protein (g)	39.5g	8.2g
Fat, total (g)	26.4g	5.5g
- saturated (g)	4.3g	0.9g
Carbohydrate (g)	53.9g	11.1g
- sugars (g)	12.1g	2.5g
Sodium (mg)	1879mg	388mg

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.



1. Flavour the pork

SPICY! This spice blend is hot, use less if you're sensitive to heat. Finely chop the **garlic** (or use a garlic press). In a medium bowl, combine the **garlic**, **Mexican Fiesta spice blend** and a **drizzle of olive oil**. Add the **pork strips** and toss to coat. Set aside.



2. Prep the veggies

Roughly chop the **coriander** (reserve some leaves for garnish). Drain the **sweetcorn**. Slice the **cucumber** into batons. In a second medium bowl, combine the **slaw mix** and **vinegar**. Add **1/2** the **mango mayonnaise** and toss to coat. Set aside.



3. Char the corn

Heat a medium frying pan over a high heat. When the pan is hot, add the **sweetcorn** and cook until lightly charred, **4-5 minutes**. Transfer to the bowl with the **slaw** and toss to combine. Season to taste.



4. Cook the pork

Return the frying pan to a medium-high heat with a **drizzle of olive oil**. Add the **pork strips** in batches and cook, tossing occasionally, until browned and cooked through, **3-4 minutes**. Transfer to a plate.



5. Warm the tortillas

Heat the **mini flour tortillas** in a sandwich press or on a plate in the microwave for **10 second bursts**, or until warmed through.



6. Serve up

Bring everything to the table to serve. Spread some of the remaining mango mayonnaise on the tortillas. Fill each tortilla with the slaw, cucumber and pork. Garnish with coriander.

TIP: For the Calorie Smart option, omit the remaining mango mayo in this step.

Enjoy!