



Quick Tex-Mex Pork Tacos

with Charred Corn Salsa

Grab your Meal Kit with this symbol



Capsicum



Tomato



Carrot



Lemon



Sweetcorn



Tex-Mex Spice Blend



Pork Mince



Enchilada Sauce



Mini Flour Tortillas



Light Sour Cream



Beef Mince

Hands-on: 18-28 mins
Ready in: 20-30 mins

Get ready for a hand-held feast of Tex-Mex delights! Loaded with lightly spiced tender pork and juicy corn salsa, make these sour cream-topped tacos for an easy dinner winner.



CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil

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

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
capsicum	1	2
tomato	1	2
carrot	1	2
lemon	½	1
sweetcorn	1 tin (125g)	1 tin (300g)
Tex-Mex spice blend	1 sachet	2 sachets
pork mince	1 small packet	1 medium packet
enchilada sauce	1 packet (150g)	1 packet (300g)
water*	¼ cup	½ cup
mini flour tortillas	6	12
light sour cream	1 medium packet	1 large packet
beef mince**	1 small packet	1 medium packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3157kJ (755Cal)	456kJ (109Cal)
Protein (g)	39.4g	5.7g
Fat, total (g)	32.2g	4.6g
- saturated (g)	12.1g	1.7g
Carbohydrate (g)	68g	9.8g
- sugars (g)	22.6g	9.8g
Sodium (mg)	1292mg	187mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3140kJ (750Cal)	453kJ (108Cal)
Protein (g)	43g	6.2g
Fat, total (g)	30.1g	4.3g
- saturated (g)	11.9g	1.7g
Carbohydrate (g)	68g	9.8g
- sugars (g)	22.6g	9.8g
Sodium (mg)	1304mg	188mg

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.

If you have any questions or concerns, please visit hellofresh.com.au/contact

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Get prepped

- Roughly chop **capsicum**. Finely chop **tomato**. Grate **carrot**. Zest **lemon** to get a generous pinch, then slice into wedges. Drain **sweetcorn**.
- Heat a large frying pan over a high heat. Cook **sweetcorn** until lightly charred, **4-5 minutes**. Set aside in a medium bowl to cool slightly.

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



Make the salsa & heat the tortillas

- Add **tomato**, **lemon zest** and a generous squeeze of **lemon juice** to the **corn**. Season with **salt** and **pepper**. Toss to coat.
- Microwave **mini flour tortillas** on a plate for 10 second bursts, until warmed through.



Cook the pork

- Return frying pan to a medium-high heat with a drizzle of **olive oil**. Cook **capsicum**, **carrot** and **Tex-Mex spice blend**, until softened, **1-2 minutes**.
- Add **pork mince** and cook, breaking up with a spoon, until just browned, **4-5 minutes**.
- Add **enchilada sauce** and the **water** and cook, stirring, until heated through and well combined, **1 minute**.

CUSTOM RECIPE

If you've swapped to beef mince, cook it the same way as above.



Serve up

- Fill each taco with Tex-Mex pork and charred corn salsa.
- Serve topped with **light sour cream**.

CUSTOM RECIPE

Fill each taco with Tex-Mex beef and the same fillings as above.

Enjoy!