



Tex-Mex Pulled Pork Loaded Fries

with Cheddar, Avocado-Corn Salsa & Sour Cream

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Onion



Coriander



Baby Spinach Leaves



Sweetcorn



Avocado



Tex-Mex Spice Blend



Pulled Pork



Enchilada Sauce



Shredded Cheddar Cheese



Sour Cream

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

We have a question. Why have everything separate on the plate when you could have it all together? For example, may we present this glowing plate of pulled pork in an enchilada sauce on top of golden fries, all held together by strings of gooey Cheddar cheese. We'll look the other way when you lick the plate.

Pantry items

Olive Oil, Butter, Brown Sugar, White Wine Vinegar

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Oven tray lined with baking paper · Large frying pan with a lid (or foil)

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	3	6
onion	1 (medium)	1 (large)
coriander	1 bag	1 bag
baby spinach leaves	1 small bag	1 medium bag
sweetcorn	1 tin	1 tin
avocado	1	2
Tex-Mex spice blend	1 medium sachet	1 large sachet
pulled pork	1 packet	1 packet
enchilada sauce	1 packet	2 packets
butter*	20g	40g
brown sugar*	pinch	pinch
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
white wine vinegar*	drizzle	drizzle
sour cream	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4238kJ (1013Cal)	540kJ (129Cal)
Protein (g)	35.5g	4.5g
Fat, total (g)	62.2g	7.9g
- saturated (g)	29.3g	3.7g
Carbohydrate (g)	81.6g	10.4g
- sugars (g)	36.1g	4.6g
Sodium (mg)	2282mg	291mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Bake the fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries, then place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Spread out evenly, then bake until tender, **20-25 minutes**.

4



Cook the pork

- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **onion** until softened, **4-5 minutes**.
- **SPICY!** This is a mild spice blend, but use less if you're sensitive to heat! Add **Tex-Mex spice blend** and cook until fragrant, **1 minute**.
- Add **pulled pork** and cook, breaking up with a spoon, until warmed through, **1-2 minutes**.
- Remove from heat, then stir through **enchilada sauce**, the **butter** and a pinch of **brown sugar**.
- Sprinkle over **shredded Cheddar cheese**, then cover pan with a lid (or foil) and allow to melt.

2



Get prepped

- Meanwhile, finely chop **onion** and **coriander**.
- Roughly chop **baby spinach leaves**.
- Drain the **sweetcorn**.
- Slice **avocado** in half, scoop out flesh and thinly slice.

Little cooks: Help pick the coriander leaves from the stems!

5



Make the salsa

- Add **baby spinach** to the **charred corn**, along with **coriander**, **avocado**, and a drizzle of **white wine vinegar** and **olive oil**. Season and stir to combine.

Little cooks: Take the lead by combining the ingredients for the salsa!

3



Char the corn

- Heat a large frying pan over high heat. Cook **sweetcorn** until lightly browned, **4-5 minutes**. Transfer to a medium bowl.

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

6



Serve up

- Divide fries between plates.
- Top with cheesy Tex-Mex pulled pork and avocado-corn salsa.
- Serve with a dollop of **sour cream** and any remaining salsa. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2023 | CW46



Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate