



Fiery Mexican Pork & Corn Tacos

with Slaw & Spring Onion

NEW

Grab your Meal Kit with this symbol



Carrot



Sweetcorn



Spring Onion



Pork Loin Steaks



Mexican Fiesta Spice Blend



Shredded Cabbage Mix



Mayonnaise



Mini Flour Tortillas



Chicken Breast

Prep in: 15-25 mins
Ready in: 15-25 mins

Eat Me Early*
*Custom Recipe only

NEED

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

Pantry items

Olive Oil, Honey, 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

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
sweetcorn	1 tin	1 tin
spring onion	1 stem	2 stems
pork loin steaks	1 packet	1 packet
Mexican Fiesta spice blend 	1 sachet	1 sachet
honey*	1 tsp	2 tsp
shredded cabbage mix	1 bag (150g)	1 bag (300g)
mayonnaise	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
mini flour tortillas	6	12
chicken breast**	1 small packet	2 small packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2753kJ (658Cal)	563kJ (135Cal)
Protein (g)	46.9g	9.6g
Fat, total (g)	26.6g	5.4g
- saturated (g)	7.1g	1.5g
Carbohydrate (g)	53.1g	10.9g
- sugars (g)	12.8g	2.6g
Sodium (mg)	1457mg	298mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2801kJ (669Cal)	561kJ (134Cal)
Protein (g)	44.5g	8.9g
Fat, total (g)	29.2g	5.8g
- saturated (g)	7.8g	1.6g
Carbohydrate (g)	53.9g	10.8g
- sugars (g)	12.9g	2.6g
Sodium (mg)	1482mg	297mg

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.

We're here to help!

Scan here if you have any questions or concerns



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1



Get prepped

- Grate the **carrot**. Drain the **sweetcorn**. Thinly slice **spring onion**.
- Slice **pork loin steak** into 1cm strips.
- **SPICY!** This spice blend is hot! Add less if you're sensitive to heat. In a medium bowl, combine **pork strips**, **Mexican Fiesta spice blend** and a drizzle of **olive oil**. Set aside.

Custom Recipe: If you swapped from pork to chicken breast, cut chicken breast into 1cm strips.

3



Toss the slaw

- Meanwhile, combine **shredded cabbage mix**, **carrot** and a drizzle of **vinegar** and **olive oil** in a large bowl. Season to taste and toss to combine

2



Cook the pork & corn

- Heat a large frying pan over high heat with a drizzle of **olive oil**. Cook **pork** and **sweetcorn**, tossing, until golden until lightly browned, **3-4 minutes**.
- Remove pan from heat, add the **honey** and toss **pork** to combine.

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

Custom Recipe: Heat the frying pan as above. When oil is hot, cook chicken with the corn, tossing occasionally, until browned and cooked through, 3-5 minutes. Remove from heat, add the honey and toss to coat.

4



Serve up

- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.
- Top each tortilla with slaw and Mexican pork and corn. Drizzle over mayonnaise and garnish with spring onion. Enjoy!

Rate your recipe

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