



Easy Pulled Pork Loaded Nachos

with Spinach & Tomato Salsa

NEW

KID FRIENDLY

CLIMATE SUPERSTAR



Grab your Meal Kit with this symbol



Mini Flour Tortillas



Carrot



Tomato



Baby Spinach Leaves



All-American Spice Blend



Pulled Pork



BBQ Sauce



Shredded Cheddar Cheese



Mayonnaise



Diced Bacon

Prep in: **15-25 mins**
Ready in: **20-30 mins**

Nachos? Did someone say nachos? They can't be too far away, we can smell the alluring aroma of pulled pork, seasoned and tossed with grated carrot. Is that glow from a spinach and tomato salsa? It is, we've found the nachos and they're ready to be eaten. Enjoy!

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

Pantry items

Olive Oil, 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

Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
mini flour tortillas	6	12
carrot	1	2
tomato	1	2
baby spinach leaves	1 small bag	1 medium bag
All-American spice blend	1 medium sachet	1 large sachet
pulled pork	1 packet	1 packet
BBQ sauce	1 medium packet	1 large packet
water*	¼ cup	½ cup
white wine vinegar*	drizzle	drizzle
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
mayonnaise	1 medium packet	1 large packet
diced bacon**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3136kJ (750Cal)	788kJ (188Cal)
Protein (g)	29.5g	7.4g
Fat, total (g)	45.1g	11.3g
- saturated (g)	17.6g	4.4g
Carbohydrate (g)	56.6g	14.2g
- sugars (g)	16.1g	4g
Sodium (mg)	2361mg	593mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3721kJ (889Cal)	830kJ (198Cal)
Protein (g)	37.5g	8.4g
Fat, total (g)	57.2g	12.8g
- saturated (g)	22.1g	4.9g
Carbohydrate (g)	56.6g	12.6g
- sugars (g)	16.2g	3.6g
Sodium (mg)	2760mg	616mg

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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Get prepped

- Preheat oven to **200°C/180°C fan-forced**. Slice **mini flour tortillas** into wedges.
- Grate the **carrot**. Finely chop **tomato** and **baby spinach leaves**.

Little cooks: Older kids, under adult supervision can help grate the carrot.



Cook the filling

- Meanwhile, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **carrot**, stirring, until softened, **3-4 minutes**.
- **SPICY!** *The spice blend is mild, but use less if you're sensitive to heat.* Add **All-American spice blend** and **pulled pork** and cook until fragrant, **2 minutes**.
- Add **BBQ sauce** and the **water**, stirring, until well combined, **1 minute**. Season to taste.

Custom Recipe: If you've added diced bacon, heat the pan as above. Cook diced bacon before carrot, breaking up with a spoon, until golden, 6-7 minutes. Transfer to a plate and continue as above.



Bake the nacho chips

- Divide **tortilla wedges** between two lined oven trays (don't worry if they overlap). Drizzle with **olive oil**, season with **salt** and turn to coat.
- Bake until lightly golden and crispy, **8-10 minutes**.



Serve up

- Meanwhile, combine tomato, baby spinach and a drizzle of **vinegar** and olive oil in a large bowl. Season to taste.
- Divide nacho chips between plates and top with pulled pork mixture.
- Top with salsa and sprinkle over **shredded Cheddar cheese**.
- Dollop with **mayonnaise** to serve. Enjoy!

TIP: Serve the nacho chips on the side if you prefer!

Custom Recipe: Top the nacho chips with diced bacon.

Rate your recipe

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