

# Easy Pulled Pork Loaded Nachos with Spinach & Tomato Salsa

NEW

CLIMATE SUPERSTAR **KID FRIENDLY** 







Mini Flour Tortillas









Pulled Pork

All-American Spice Blend



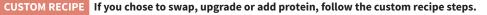
**BBQ** Sauce





Mayonnaise

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! 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  $\cdot$  Large frying pan

## Ingredients

2 People	4 People
refer to method	refer to method
6	12
1	2
1	2
1 small bag	1 medium bag
1 medium sachet	1 large sachet
1 packet	1 packet
1 medium packet	1 large packet
1⁄4 cup	½ cup
drizzle	drizzle
1 packet	1 packet
(40g)	(80g)
1 medium packet	1 large packet
1 packet	1 packet
	refer to method 6 1 1 1 small bag 1 medium sachet 1 packet 1 medium packet 1 drizzle 1 packet (40g) 1 medium 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 2023 | CW50



### 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.



# 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.



# 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.



## 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 Did we make your tastebuds happy? Let our culinary team know: hellofresh.co.nz/rate