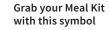


Tex-Mex Pork & Avocado Tacos

with Charred Corn Salsa & Aioli

KID FRIENDLY









Sweetcorn







Carrot

Tomato



Pork Mince



Spice Blend





Tomato Paste



Coriander





Garlic Aioli





Get ready for a handheld feast of Mexican delights! Grab some tender pork plus mild spices, corn salsa, avocado and creamy aioli for these family-friendly tacos worth talking about!

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
sweetcorn	1 tin	1 tin
avocado	1	2
tomato	1	2
carrot	1	2
pork mince	1 packet	1 packet
Tex-Mex spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
water*	½ cup	1 cup
white wine vinegar*	drizzle	drizzle
mini flour tortillas	6	12
garlic aioli	1 medium packet	1 large packet
coriander	1 bag	1 bag
beef mince**	1 small packet	2 small packets OR 1 large packet

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3571kJ (853Cal)	656kJ (156Cal)
Protein (g)	37.2g	6.8g
Fat, total (g)	51.8g	9.5g
- saturated (g)	14.4g	2.6g
Carbohydrate (g)	54.5g	10g
- sugars (g)	13.6g	2.5g
Sodium (mg)	1465mg	269mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3862kJ (923Cal)	710kJ (169Cal)
Protein (g)	41.4g	7.6g
Fat, total (g)	56.3g	10.3g
- saturated (g)	17.3g	3.2g
Carbohydrate (g)	54.5g	10g
- sugars (g)	13.6g	2.5g
Sodium (mg)	1430mg	263mg

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.



Scan here if you have any questions or concerns





Get prepped

- · Drain the sweetcorn.
- Heat a large frying pan over high heat. Cook sweetcorn until lightly browned, 4-5 minutes. Transfer to a medium bowl and set aside.
- Meanwhile, slice avocado in half, scoop out flesh and thinly slice. Roughly chop tomato. Grate the carrot.

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



Make the salsa

- Meanwhile, to the bowl with charred corn, add tomato and a drizzle of white wine vinegar and olive oil. Season to taste.
- Microwave mini flour tortillas on a plate in 10 second bursts, until warmed through.

Little cooks: Help warm the tortillas with oven gloves and under adult supervision. Be careful, the plate can get hot!



Cook the pork

- Return frying pan to high heat with a drizzle of olive oil. Cook pork mince and carrot, breaking up with a spoon, until just browned, 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 tomato paste and cook until fragrant,
 1-2 minutes.
- Add the water and simmer until slightly reduced, 1-2 minutes. Season to taste.

Custom Recipe: If you've swapped from pork mince to beef mince, cook the beef in the same way as above.



Serve up

- Spread garlic aioli over each tortilla.
- Top with Tex-Mex pork, charred corn salsa and avocado.
- Tear over **coriander** to serve. Enjoy!

Little cooks: Add the finishing touch by sprinkling over the garnish!