



# Tex-Mex Pork & Avocado Tacos

with Charred Corn Salsa & Aioli

KID FRIENDLY

Grab your Meal Kit with this symbol



Sweetcorn



Avocado



Tomato



Carrot



Pork Mince



Tex-Mex Spice Blend



Tomato Paste



Mini Flour Tortillas



Garlic Aioli



Coriander



Beef Mince

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

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!

**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

Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	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
<b>water*</b>	½ cup	1 cup
<b>white wine vinegar*</b>	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](https://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

- 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!

## Rate your recipe

Did we make your tastebuds happy?

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