



Quick BBQ & Chipotle Pulled Pork Nachos

with Charred Corn Salsa

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Sweetcorn



Carrot



Tomato



Mini Flour Tortillas



Pulled Pork



Enchilada Sauce



Mayonnaise



Shredded Cheddar Cheese

Recipe Update

Due to local availability, the ingredients you receive may be a little different to what's pictured. It'll be just as delicious, just follow your recipe card!

Prep in: 20-30 mins
Ready in: 25-35 mins

Nachos? Did someone say nachos? They can't be too far away, we can smell the alluring aroma of enchilada pork, seasoned and tossed with grated carrot. Is that glow from a charred corn salsa and sour cream? 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, Brown Sugar, Butter, 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 · Oven tray lined with baking paper

Ingredients

| | 2 People | 4 People |
|----------------------------|-----------------|-----------------|
| olive oil* | refer to method | refer to method |
| sweetcorn | 1 tin | 2 tins |
| carrot | 1 | 2 |
| tomato | 1 | 2 |
| mini flour tortillas | 6 | 12 |
| pulled pork | 1 packet | 1 packet |
| water* | ½ cup | 1 cup |
| enchilada sauce | 1 packet | 2 packets |
| brown sugar* | 1 tsp | 2 tsp |
| butter* | 30g | 60g |
| white wine vinegar* | drizzle | drizzle |
| mayonnaise | 1 medium packet | 1 large packet |
| shredded Cheddar cheese** | 1 packet (40g) | 1 packet (80g) |

*Pantry Items **Custom Recipe Ingredient

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 3456kJ (826Cal) | 611kJ (146Cal) |
| Protein (g) | 28.5g | 5g |
| Fat, total (g) | 48.3g | 8.5g |
| - saturated (g) | 21.8g | 3.9g |
| Carbohydrate (g) | 69.4g | 12.3g |
| - sugars (g) | 19.9g | 3.5g |
| Sodium (mg) | 2465mg | 436mg |

Custom Recipe

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 3814kJ (912Cal) | 651kJ (156Cal) |
| Protein (g) | 33.2g | 5.7g |
| Fat, total (g) | 55.7g | 9.5g |
| - saturated (g) | 26.3g | 4.5g |
| Carbohydrate (g) | 69.4g | 11.8g |
| - sugars (g) | 19.9g | 3.4g |
| Sodium (mg) | 2604mg | 445mg |

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://www.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**.
- Drain the **sweetcorn**. Grate the **carrot**. Roughly chop **tomato**. Cut **mini flour tortillas** into wedges.
- Drain brine from the **pulled pork**, then roughly chop.
- Heat a large frying pan over high heat. Cook **sweetcorn** until lightly browned, **4-5 minutes**. Transfer to a medium bowl and set aside.

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



Bake the tortilla chips

- Place **tortilla** wedges in a single layer on a lined oven tray. Drizzle or brush with **olive oil**. Bake **tortilla** wedges until lightly golden and crispy, **8-10 minutes**.

TIP: If the tortilla wedges don't fit in one layer, divide them over two oven trays.



Cook the pork

- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **carrot** until softened, **3-4 minutes**.
- Add the **water**, **enchilada sauce** and **pulled pork** and cook, breaking up with a spoon, until heated through, **2-3 minutes**.
- Add the **brown sugar** and **butter** and stir until combined. Season with **pepper**.
- Meanwhile, add **tomato** a drizzle of **white wine vinegar** and **olive oil** to the **charred corn**. Season with **salt** and **pepper**.

Custom Recipe: If you've added shredded Cheddar cheese to your meal, sprinkle cheese over pork mixture after adding brown sugar and butter. Cover pan with a lid and allow cheese to melt.



Serve up

- Divide tortilla chips between plates. Top with pulled pork and charred corn and tomato salsa.
- Serve with **mayonnaise**. Enjoy!

Little cooks: Kids can help build the nachos!

Rate your recipe

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