

Fiery Mexican Pork Meatballs & Corn Rice

with Bacon-Tomato Salsa & Yoghurt

HALL OF FAME

Grab your Meal Kit with this symbol



Garlic



Corn Cob



Basmati Rice



Avocado



Tomato



Diced Bacon



Roasted Tomato Salsa



Pork Mince



Fine Breadcrumbs



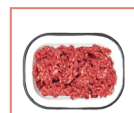
Mexican Fiesta Spice Blend



Greek-Style Yoghurt



Coriander



Beef Mince

Prep in: 25-35 mins
Ready in: 30-40 mins

Pork meatballs are lighting a fire of excitement with spices on popping corn rice. The secret to add that spark is a tomato salsa with golden bacon. It's a firework of flavour!

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

Pantry items

Olive Oil, Butter, Egg, 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

Medium saucepan with a lid · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	3 cloves	6 cloves
corn cob	1 cob	2 cobs
butter*	20g	40g
basmati rice	1 packet	1 packet
water*	1½ cups	3 cups
avocado	1 (medium)	1 (large)
tomato	1	2
diced bacon	1 packet	1 packet
roasted tomato salsa	1 medium packet	1 large packet
pork mince	1 packet	1 packet
fine breadcrumbs	1 medium packet	1 large packet
Mexican Fiesta spice blend 🌶️	1 sachet	1 sachet
egg*	1	2
white wine vinegar*	drizzle	drizzle
Greek-style yoghurt	1 medium packet	1 large packet
coriander	½ 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)	4557kJ (1089Cal)	807kJ (193Cal)
Protein (g)	49.5g	8.8g
Fat, total (g)	59.7g	10.6g
- saturated (g)	20.2g	3.6g
Carbohydrate (g)	87.3g	15.5g
- sugars (g)	9.3g	1.6g
Sodium (mg)	1525mg	270mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4848kJ (1159Cal)	858kJ (205Cal)
Protein (g)	53.7g	9.5g
Fat, total (g)	64.2g	11.4g
- saturated (g)	23.1g	4.1g
Carbohydrate (g)	87.3g	15.5g
- sugars (g)	9.3g	1.6g
Sodium (mg)	1504mg	266mg

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

2024 | CW03



1



Make the corn rice

- Finely chop **garlic**. Slice kernels off the **corn cob**.
- In a medium saucepan, heat the **butter** with a dash of **olive oil** over medium heat. Cook **corn** and half the **garlic**, until fragrant, **1-2 minutes**.
- Add **basmati rice**, the **water**, and a generous pinch of **salt**, then stir. Bring to the boil, then reduce heat to low and cover with a lid.
- Cook for **10 minutes**, then remove from heat and keep covered until rice is tender and water is absorbed, **10 minutes**.

TIP: The rice will finish cooking in its own steam, so don't peek!

4



Cook the meatballs

- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **meatballs**, turning, until browned and cooked through, **8-10 minutes** (cook in batches if your pan is getting crowded).

Custom Recipe: Cook beef meatballs in the same way as above.

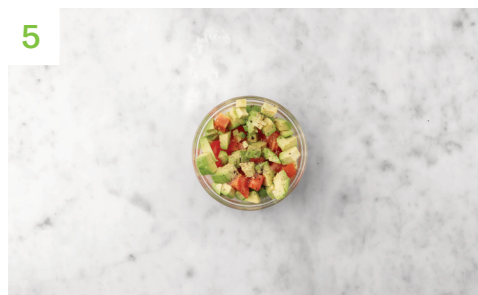
2



Get prepped

- Meanwhile, slice **avocado** in half, scoop out flesh, and roughly chop. Roughly chop **tomato**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **diced bacon**, breaking up with a spoon, until golden, **6-7 minutes**. Transfer to a small bowl, then add **roasted tomato salsa** and stir to combine.

5



Toss the salsa

- Meanwhile, combine **avocado**, **tomato** and a drizzle of **white wine vinegar** and **olive oil** in a second medium bowl. Toss to combine and season to taste.

3



Prep the meatballs

- **SPICY!** This spice blend is hot! Add less if you're sensitive to heat. In a medium bowl, combine **pork mince**, **fine breadcrumbs**, **Mexican Fiesta spice blend**, the **egg**, remaining **garlic** and a pinch of **salt**.
- Using damp hands, roll heaped spoonfuls of **pork mixture** into small meatballs (4-5 per person). Transfer to a plate.

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

6



Serve up

- Divide corn rice between bowls.
- Top with Mexican pork meatballs and bacon-tomato salsa.
- Top with **Greek-style yoghurt**. Tear over **coriander** (see ingredients) to serve. Enjoy!

Rate your recipe

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