

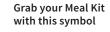
# Tex-Mex Pulled Pork Loaded Fries

with Charred Corn Salsa & Sour Cream

TAKEAWAY FAVES

**CLIMATE SUPERSTAR** 

**KID FRIENDLY** 









Potato





Coriander

Baby Spinach Leaves





Corn Cob







Sour Cream

Pulled Pork Enchilada Sauce



Shredded Cheddar Cheese





Prep in: 20-30 mins Ready in: 30-40 mins

We have a question. Why have everything separate on the plate when you could have it all together? For example, may we present a combination of fries and cheesy Tex-Mex pulled pork, with melted Cheddar cheese. We'll look the other way when you lick the plate. **Pantry items** 

Olive Oil, Butter, Brown Sugar, 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

Oven tray lined with baking paper  $\cdot$  Large frying pan with a lid (or foil)

# Ingredients

2 People	4 People
refer to method	refer to method
3	6
1/2	1
½ bag	1 bag
1 small bag	1 medium bag
1	2
1 medium sachet	1 large sachet
1 packet	1 packet
1 packet	2 packets
20g	40g
pinch	pinch
1 packet (40g)	1 packet (80g)
drizzle	drizzle
1 large packet	1 large packet
1 packet	1 packet
	refer to method 3 ½ ½ bag 1 small bag 1 1 medium sachet 1 packet 1 packet 20g pinch 1 packet (40g) drizzle 1 large packet

<sup>\*</sup>Pantry Items \*\*Custom Recipe Ingredient

### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3432kJ (820Cal)	496kJ (119Cal)
Protein (g)	33.5g	4.8g
Fat, total (g)	42.3g	6.1g
- saturated (g)	24.9g	3.6g
Carbohydrate (g)	81.9g	11.8g
- sugars (g)	42.1g	6.1g
Sodium (mg)	2280mg	329mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3783kJ (904Cal)	<b>527kJ</b> (126Cal)
Protein (g)	44.2g	6.2g
Fat, total (g)	46.5g	6.5g
- saturated (g)	25.4g	3.5g
Carbohydrate (g)	79.9g	11.1g
- sugars (g)	42.1g	5.9g
Sodium (mg)	1587mg	221mg

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





# Bake the fries

- Preheat oven to 240°C/220°C fan-forced.
- Cut potato into fries, then place on a lined oven tray. Drizzle with olive oil, season with salt and toss to coat.
- Spread out evenly, then bake until tender,
   20-25 minutes.



# Get prepped

- Meanwhile, finely chop onion and coriander (see ingredients).
- Roughly chop baby spinach leaves. Slice the kernels off the corn cob.

**Little cooks:** Help pick the coriander leaves from the stems!



### Char the corn

 Heat a large frying pan over high heat. Cook corn until lightly browned, 4-5 minutes. Transfer to a medium bowl.

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



## Cook the pork

- Return the frying pan to medium-high heat with a drizzle of olive oil. Cook onion until softened,
   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 cook until fragrant, 1 minute.
- Add pulled pork and cook, breaking up with a spoon, until warmed through, 1-2 minutes.
- Remove from heat, then stir through enchilada sauce, the butter and a pinch of brown sugar.
- Sprinkle over **shredded Cheddar cheese**, then cover pan with a lid (or foil) and allow to melt.

Custom Recipe: If you've swapped to beef & pork mince, cook the mince with the onion, breaking up with a spoon, until browned, 4-5 minutes. Continue with step.



### Make the salsa

 Add baby spinach to the charred corn, along with coriander and a drizzle of white wine vinegar and olive oil. Season and stir to combine.

**Little cooks:** Take the lead by combining the ingredients for the salsa!



### Serve up

- · Divide fries between plates.
- Top with cheesy Tex-Mex pulled pork and charred corn salsa.
- Serve with a dollop of **sour cream**. Enjoy!



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