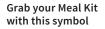


# Easy American Pulled Pork Loaded Tortilla Chips

with Tomato Salsa & Cheddar Cheese

KID FRIENDLY







Tortillas





**Baby Leaves** 





All-American Spice Blend



**BBQ** Sauce



Shredded Cheddar Cheese





Pulled Pork



Prep in: 15-25 mins Ready in: 20-30 mins

Nachos? Did someone say nachos? They can't be too far away, we can smell the alluring aroma of pulled pork, seasoned and tossed with grated carrot. Is that a glow from a fresh tomato salsa? It is, we've found the nachos and they're ready to be eaten. Enjoy!

**Pantry items** 

Olive Oil, White Wine Vinegar

## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after cutting raw meat/poultry.

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

# Ingredients

2 People	4 People
refer to method	refer to method
6	12
1	2
1	2
1 small packet	1 medium packet
1 medium sachet	1 large sachet
1 medium packet	2 medium packets OR 1 large packet
1 medium packet	1 large packet
1/4 cup	½ cup
drizzle	drizzle
1 medium packet	1 large packet
1 medium packet	1 large packet
1 medium packet	2 medium packets OR 1 large packet
	refer to method 6 1 1 1 small packet 1 medium sachet 1 medium packet 4 cup drizzle 1 medium packet 1 medium packet

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

### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3136kJ (750Cal)	788kJ (188Cal)
Protein (g)	29.5g	7.4g
Fat, total (g)	45.1g	11.3g
- saturated (g)	17.6g	4.4g
Carbohydrate (g)	56.6g	14.2g
- sugars (g)	16.1g	4g
Sodium (mg)	2361mg	593mg
Dietary Fibre (g)	10.2g	2.6g

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	<b>3947kJ</b> (943Cal)	<b>792kJ</b> (189Cal)
Protein (g)	45.5g	9.1g
Fat, total (g)	60.1g	12.1g
- saturated (g)	24.6g	4.9g
Carbohydrate (g)	58.6g	11.8g
- sugars (g)	16.1g	3.2g
Sodium (mg)	3111mg	624mg
Dietary fibre	10.2g	2g

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





# Get prepped

- Preheat oven to 200°C/180°C fan-forced. Slice mini flour tortillas into wedges.
- Grate carrot. Finely chop tomato and baby leaves.

Little cooks: Older kids, under adult supervision can help grate the carrot.



## Bake the tortilla chips

- Place tortilla chips on a lined oven tray (don't worry if they overlap).
   Turn with a drizzle of olive oil and season with salt.
- Bake until lightly golden and crispy, 8-10 minutes.



## Cook the filling

- Meanwhile, heat a large frying pan over medium-high heat with a drizzle of olive oil. Cook carrot, stirring, until softened, 3-4 minutes.
- SPICY! The spice blend is mild, but use less if you're sensitive to heat. Add All-American spice blend and pulled pork and cook until fragrant, 2 minutes.
- Add BBQ sauce and the water, stirring, until well combined, 1 minute.
   Season to taste.

**Custom Recipe:** If you've doubled your pulled pork, cook in batches if your pan is getting crowded.



## Serve up

- Meanwhile, combine tomato, baby leaves and a drizzle of white wine vinegar and olive oil in a large bowl. Season to taste.
- Divide tortilla chips between plates and top with pulled pork mixture.
- Top with tomato salsa and sprinkle over **shredded Cheddar cheese**.
- Dollop with mayonnaise to serve. Enjoy!

**TIP:** Serve the tortilla chips on the side if you prefer!

## Rate your recipe

Did we make your tastebuds happy? Let our culinary team know: hellofresh.co.nz/rate