



Easy American Pulled Pork Loaded Tortilla Chips

with Tomato Salsa & Cheddar Cheese

KID FRIENDLY

Grab your Meal Kit with this symbol



Mini Flour Tortillas



Carrot



Tomato



Baby Leaves



All-American Spice Blend



Pulled Pork



BBQ Sauce



Shredded Cheddar Cheese



Mayonnaise



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!

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 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 · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
mini flour tortillas	6	12
carrot	1	2
tomato	1	2
baby leaves	1 small packet	1 medium packet
All-American spice blend	1 medium sachet	1 large sachet
pulled pork	1 medium packet	2 medium packets OR 1 large packet
BBQ sauce	1 medium packet	1 large packet
water*	¼ cup	½ cup
white wine vinegar*	drizzle	drizzle
shredded Cheddar cheese	1 medium packet	1 large packet
mayonnaise	1 medium packet	1 large packet
pulled pork**	1 medium packet	2 medium packets OR 1 large packet

*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)	3947kJ (943Cal)	792kJ (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



2024 | CW21



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.



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.



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**.



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

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