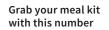


Easy Mexican Fiesta Pork & Corn Tacos with Slaw & Spring Onion















Spring Onion



Pork Loin

Steaks



Mexican Fiesta Spice Blend





Mini Flour Tortillas



Mayonnaise





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



Sit back and watch the fireworks display of flavour burst through these pork tacos. They're packed with colourful veggies like corn and carrot garnished with spring onion and the pork is exploding with our Mexican Fiesta spices. To cool off, drizzle over some creamy mayo

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
sweetcorn	1 medium tin	1 large tin
spring onion	1 stem	2 stems
pork loin steaks	1 medium packet	2 medium packets OR 1 large packet
Mexican Fiesta spice blend 🥖	1 medium sachet	1 large sachet
honey*	1 tsp	2 tsp
shredded cabbage mix	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
mini flour tortillas	6	12
mayonnaise	1 medium packet	1 large packet

*Pantry Items Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2710kJ (648Cal)	583kJ (139Cal)
Protein (g)	45.1g	9.7g
Fat, total (g)	25.7g	5.5g
- saturated (g)	6.8g	1.5g
Carbohydrate (g)	53.6g	11.5g
- sugars (g)	13.2g	2.8g
Sodium (mg)	1351mg	291mg
Dietary Fibre (g)	10.6g	2.3g

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.



Get prepped

- Grate carrot. Drain sweetcorn. Thinly slice spring onion.
- · Slice pork loin steak into 1cm strips.
- SPICY! This spice blend is hot! Add less if you're sensitive to heat. In a large bowl, combine pork strips, Mexican Fiesta spice blend and a drizzle of olive oil. Set aside.



Cook the pork & corn

- In a large frying pan, heat a drizzle of olive oil over high heat. Cook pork and sweetcorn, tossing, until golden until lightly browned,
 3-4 minutes.
- Remove pan from heat, add the **honey** and toss **pork** to combine.

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



Toss the slaw

- Meanwhile, combine shredded cabbage mix, carrot and a drizzle of white wine vinegar and olive oil in a second large bowl. Season to taste and toss to combine.
- Microwave mini flour tortillas on a plate in 10 second bursts until warmed through.



Serve up

- Top each tortilla with slaw and Mexican fiesta pork and corn.
- Drizzle over mayonnaise and garnish with spring onion to serve. Enjoy!

