

Mexican Fiesta Pork & Corn Tacos

with Slaw & Spring Onion

Grab your meal kit
with this number

36



Carrot



Sweetcorn



Spring Onion



Pork Loin Steaks



Mexican Fiesta Spice Blend



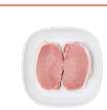
Shredded Cabbage Mix



Mini Flour Tortillas



Mayonnaise




Pork Loin Steak



Diced Chicken

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

 Calorie Smart

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

Pantry items

Olive Oil, Honey, White Wine Vinegar

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](https://www.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 **Mexican Fiesta spice blend** and a drizzle of **olive oil**. Add **pork strips**, toss to coat. Set aside.



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.



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.



Serve up

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

We're here to help!

Scan here if you have any questions or concerns

2024 | CW30



CUSTOM OPTIONS

+ DOUBLE PORK LOIN STEAK

Follow method above, cooking in batches if necessary.

↻ SWAP TO DICED CHICKEN

Cook with filling until cooked through, 4-6 minutes..

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

