



Mexican Pulled Pork & Cheese Tacos

with Smokey Aioli

NEW

Grab your meal kit with this number

27



Carrot



Tomato



Pulled Pork



Mexican Fiesta Spice Blend



Mixed Salad Leaves



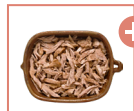
Mini Flour Tortillas



Smokey Aioli



Shredded Cheddar Cheese



Pulled Pork



Cheddar Cheese

Prep in: 10-20 mins
Ready in: 15-25 mins

We're gaining a bit of a reputation for putting a spin on taco night, but sometimes classic is best, and this dish is just that. Tonights soft, warm tortillas are cradling a timeless combo of pulled pork, cheddar cheese and a fresh, crunchy salad.

Pantry items

Olive Oil, Butter, 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
tomato	1	2
pulled pork	1 medium packet	2 medium packets OR 1 large packet
Mexican Fiesta spice blend 🌶️	1 medium sachet	1 large sachet
butter*	20g	40g
mixed salad leaves	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
mini flour tortillas	6	12
smokey aioli	1 medium packet	2 medium packets
shredded Cheddar cheese	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3379kJ (808Cal)	802kJ (192Cal)
Protein (g)	30.3g	7.2g
Fat, total (g)	54.5g	12.9g
- saturated (g)	22.4g	5.3g
Carbohydrate (g)	50.2g	11.9g
- sugars (g)	9.4g	2.2g
Sodium (mg)	2332mg	554mg
Dietary Fibre (g)	10.4g	2.5g

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**.
- Cut **tomato** into thin wedges.



Bring it all together

- In a large bowl, combine **mixed salad leaves, tomato, carrot** and a drizzle of **white wine vinegar** and **olive oil**. Season to taste.
- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.



Cook pulled pork

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- **SPICY!** This spice blend is hot! Add less if you're sensitive to heat. Cook **pulled pork** and **Mexican fiesta spice blend**, stirring, until fragrant, **1-2 minutes**.
- Remove from heat and stir through the **butter**.



Serve up

- Spread tortillas with **smokey aioli**.
- Fill with salad, Mexican pulled pork and **shredded Cheddar cheese** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW32



CUSTOM OPTIONS

+ DOUBLE PULLED PORK

Follow method above, cooking in batches if necessary.

+ DOUBLE CHEDDAR CHEESE

Follow method above.

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

