



# Tex-Mex Cheesy Pork Loaded Fries

with Smashed Avocado & Tomato Salsa

NEW

KID FRIENDLY

Grab your meal kit with this number

20



Potato Fries



Carrot



Avocado



Pork Mince



Tex-Mex Spice Blend



Tomato Paste



Shredded Cheddar Cheese



Greek-Style Yoghurt



Roasted Tomato Salsa



Coriander



Pork Mince



Beef Mince

Prep in: 10-20 mins  
Ready in: 30-40 mins

Protein Rich

We have a question, why have everything separate on the plate when you could pile it all together? For example, fries might be nice, but load them up with pork mince in a tomato based sauce and melty, gooey cheese and they're elevated to a whole new level! We'll look the other way when you lick the plate.

### Pantry items

Olive Oil

## 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

Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato fries	1 medium packet	2 medium packets
carrot	1	2
avocado	1 small	1 large
pork mince	1 medium packet	2 medium packets OR 1 large packet
Tex-Mex spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
<b>water*</b>	¼ cup	½ cup
shredded Cheddar cheese	1 medium packet	1 large packet
Greek-style yoghurt	1 medium packet	1 large packet
roasted tomato salsa	1 medium packet	1 large packet
coriander	1 packet	1 packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2890kJ (690Cal)	500kJ (119Cal)
Protein (g)	38.3g	6.6g
Fat, total (g)	39.7g	6.9g
- saturated (g)	12.6g	2.2g
Carbohydrate (g)	42.6g	7.4g
- sugars (g)	12g	2.1g
Sodium (mg)	872mg	151mg
Dietary Fibre (g)	10.7g	1.8g

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://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## Bake the fries

- Preheat oven to **240°C/220°C fan-forced**.
- Place **potato fries** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Spread out evenly, then bake until tender, **20-25 minutes**.

3



## Cook the filling

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **pork mince** and **carrot**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **Tex-Mex spice blend** and **tomato paste** and cook, until fragrant, **1 minute**.
- Add the **water** and stir, until slightly reduced, **1 minute**. Season to taste.
- Add **shredded Cheddar cheese** to the pan and cover with a lid (or foil) so it melts.

2



## Get prepped

- Meanwhile, grate **carrot**. Slice **avocado** in half and scoop out flesh.
- In a medium bowl, mash **avocado** with a drizzle of **olive oil** until smooth. Season to taste and set aside.

**Little cooks:** Help mash the avo!

4



## Serve up

- Divide potato fries between plates.
- Top with Tex-Mex pork filling.
- Serve with smashed avocado, **Greek-style yoghurt** and **roasted tomato salsa**. Tear over **coriander** to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW35



### CUSTOM OPTIONS



#### DOUBLE PORK MINCE

Follow method above, cooking in batches if necessary.



#### SWAP TO BEEF MINCE

Follow method above.

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

