

KID FRIENDLY



36 Grab your meal kit with this number







Beef & Pork Mince

Spice Blend





**Baby Leaves** 

Enchilada Sauce







Mini Flour Tortillas

Shredded Cabbage





Greek-Style Yoghurt





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

## 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
avocado	1 small	1 large
sweetcorn	1 medium tin	1 large tin
white wine vinegar*	drizzle	drizzle
beef & pork mince	1 medium packet	2 medium packets OR 1 large packet
Tex-Mex spice blend	1 medium sachet	1 large sachet
baby leaves	1 small packet	1 medium packet
enchilada sauce	½ packet	1 packet
butter*	15g	30g
brown sugar*	1 tsp	2 tsp
mini flour tortillas	6	12
shredded cabbage mix	1 medium packet	1 large packet
Greek-style yoghurt	1 medium packet	1 large packet

<sup>\*</sup>Pantry Items

#### **Nutrition**

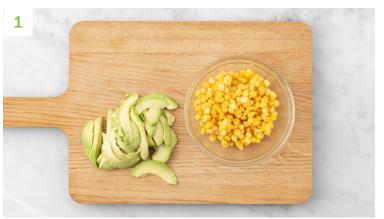
Avg Qty	Per Serving	Per 100g
Energy (kJ)	3489kJ (834cal)	331kJ (79cal)
Protein (g)	39.9g	3.8g
Fat, total (g)	47.4g	4.5g
- saturated (g)	17.9g	1.7g
Carbohydrate (g)	56.1g	5.3g
- sugars (g)	16.9g	1.6g
Sodium (mg)	1415mg	134.1mg
Dietary Fibre (g)	11.4g	1.1g

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

- Slice avocado in half, scoop out flesh and roughly chop.
- Drain sweetcorn.

**Little cooks:** Help drain the sweetcorn!



#### Char the corn

- Heat a large frying pan over high heat. Cook sweetcorn until lightly browned, 4-5 minutes.
- In a medium bowl, combine charred corn, avocado and a drizzle of white wine vinegar and olive oil. Season with salt and pepper. Set aside.



# Cook the filling

- Return frying pan to medium-high heat with a drizzle of olive oil. Cook beef
  pork mince, breaking up with a spoon, until just browned, 4-5 minutes.
- Add Tex-Mex spice blend and cook until fragrant, 1-2 minutes.
- Add baby spinach leaves, enchilada sauce (see ingredients), the butter, brown sugar and a splash of water and cook until slightly reduced,
   1-2 minutes.
- Meanwhile, microwave mini flour tortillas on a plate in 10 second bursts until warmed through.



## Serve up

- Bring everything to the table to serve.
- Fill tortillas with some Mexican beef and pork, shredded cabbage mix, avocado salsa and Greek-style yoghurt to serve. Enjoy!

**Little cooks:** Take the lead and help build the tacos!

