



Tex-Mex Pulled Pork Loaded Fries

with Charred Corn Salsa & Sour Cream

TAKEAWAY FAVES

KID FRIENDLY

Grab your meal kit with this number

5



Potato



Onion



Coriander



Baby Leaves



Sweetcorn



Tex-Mex Spice Blend



Pulled Pork



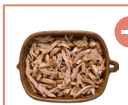
Enchilada Sauce



Shredded Cheddar Cheese



Sour Cream



Pulled Pork



Beef & Pork Mince

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

We have a question. Why have everything separate on the plate when you could have it all together? For example, may we present a combination of fries and Tex-Mex pulled pork, with melted Cheddar cheese. We'll look the other way when you lick the plate.

Pantry items

Olive Oil, Butter, Brown Sugar, 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

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	3	6
onion	½	1
coriander	1 packet	1 packet
baby leaves	1 small packet	1 medium packet
sweetcorn	½ tin	1 tin
Tex-Mex spice blend	1 medium sachet	1 large sachet
pulled pork	1 medium packet	2 medium packets OR 1 large packet
enchilada sauce	1 packet	2 packets
butter*	20g	40g
brown sugar*	pinch	pinch
shredded Cheddar cheese	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
sour cream	1 medium packet	2 medium packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3362kJ (804cal)	308kJ (74cal)
Protein (g)	31.3g	2.9g
Fat, total (g)	38.9g	3.6g
- saturated (g)	22.5g	2.1g
Carbohydrate (g)	86.7g	7.9g
- sugars (g)	45.1g	4.1g
Sodium (mg)	2210mg	202.4mg
Dietary Fibre (g)	8.4g	0.8g

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 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**.
- Cut **potato** into fries, then place 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**.

4



Cook the pork

- Return the frying pan to medium-high heat with a drizzle of **olive oil**.
- Cook **onion** until softened, **4-5 minutes**.
- **SPICY!** *This is a mild spice blend, but use less if you're sensitive to heat!* Add **Tex-Mex spice blend** and cook until fragrant, **1 minute**.
- Add **pulled pork** and cook, breaking up with a spoon, until warmed through, **1-2 minutes**.
- Remove from heat, then stir through **enchilada sauce**, the **butter** and a pinch of **brown sugar**.
- Sprinkle over **shredded Cheddar cheese**, then cover pan with a lid (or foil) and allow to melt.

2



Get prepped

- Meanwhile, finely chop **onion** (see ingredients) and **coriander**.
- Roughly chop **baby leaves**.
- Drain **sweetcorn** (see ingredients).

Little cooks: Help pick the coriander leaves from the stems!

5



Make the salsa

- Add **baby leaves** to the **charred corn**, along with **coriander** and a drizzle of **white wine vinegar** and **olive oil**. Season and toss to combine.

Little cooks: Take the lead by combining the ingredients for the salsa!

3



Char the corn

- Heat a large frying pan over high heat.
- Cook **sweetcorn** until lightly browned, **4-5 minutes**. Transfer to a medium bowl.

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

6



Serve up

- Divide fries between plates.
- Top with Tex-Mex pulled pork and charred corn salsa.
- Serve with a dollop of **sour cream**. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW39



CUSTOM OPTIONS

+ **DOUBLE PULLED PORK**
Follow method above.

↻ **SWAP TO BEEF & PORK 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.

