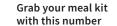


Seared Mexican Pork Loin Tacos

with Creamy Slaw, Smashed Avo & Coriander

FEEL-GOOD TAKEAWAY













Steaks





Mini Flour



Spice Blend

Tortillas







Mayonnaise





Coriander

Prep in: 20-30 mins Ready in: 25-35 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

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	2 People	4 People
olive oil*	refer to method	refer to method
avocado	1 small	1 large
radish	1	2
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
mini flour tortillas	6	12
shredded cabbage mix	1 medium packet	1 large packet
mayonnaise	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
coriander	1 packet	1 packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3063kJ (732cal)	354kJ (85cal)
Protein (g)	46g	5.3g
Fat, total (g)	38.9g	4.5g
- saturated (g)	8.9g	1g
Carbohydrate (g)	43.3g	5g
- sugars (g)	8.7g	1g
Sodium (mg)	1274mg	147.3mg
Dietary Fibre (g)	12.5g	1.4g

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 and scoop out flesh. Thinly slice radish.
- In a medium bowl, mash **avocado** with a drizzle of **olive oil** until smooth. Season to taste.
- SPICY! This spice blend is hot, use less if you're sensitive to heat! In a second medium bowl, combine pork loin steaks, Mexican Fiesta spice blend and a drizzle of olive oil.



Cook the pork

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. When oil is hot, add **pork loin steaks** and cook until cooked through, **3-4 minutes** each side (cook in batches if your pan is getting crowded).
- Remove pan from heat, add the **honey** and turn to coat.
- Transfer to a plate, cover and rest for 5 minutes.



Toss the slaw

CUSTOM

OPTIONS

- Microwave mini flour tortillas on a plate in 10 second bursts until
- In a large bowl, combine shredded cabbage mix, radish, mayonnaise, and a drizzle of white wine vinegar and olive oil. Season to taste.



Serve up

- Thinly slice pork.
- Top each tortilla with smashed avo, creamy slaw and seared Mexican pork.
- Tear over **coriander** to serve. Enjoy!



