



# Tex-Mex Beef & Pork Tacos

with Avocado Salsa

KID FRIENDLY

Grab your meal kit with this number

27



Avocado



Sweetcorn



Beef & Pork Mince



Tex-Mex Spice Blend



Baby Leaves



Enchilada Sauce



Mini Flour Tortillas



Shredded Cabbage Mix



Greek-Style Yoghurt



Beef Strips



Shredded Cheddar Cheese

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

It's double or nothing with these tacos. There's both beef and pork mince, two delicious flavours of Tex-Mex and enchilada working together and double the fun with veggies like sweetcorn and avocado. More is sometimes the way to go!

### Pantry items

Olive Oil, White Wine Vinegar, Butter, Brown Sugar



## 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
<b>olive oil*</b>	refer to method	refer to method
avocado	1 small	1 large
sweetcorn	1 medium tin	1 large tin
<b>white wine vinegar*</b>	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
<b>butter*</b>	15g	30g
<b>brown sugar*</b>	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

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3490kJ (834cal)	330kJ (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	134mg
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](https://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 the **sweetcorn**.

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



## Char the corn & make the salsa

- 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 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 Tex-Mex 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!

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW46



### CUSTOM OPTIONS



#### SWAP TO BEEF STRIPS

Cook in batches, tossing, until browned and cooked through, 1-2 minutes.



#### ADD CHEDDAR CHEESE

Sprinkle over before serving.

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

