



Easy Beef & Pork Tacos

with Cheddar, Creamy Slaw & Tomato Salsa

KID FRIENDLY

Grab your meal kit with this number

36



Sweetcorn



Tomato



Spring Onion



Beef & Pork Mince



Tex-Mex Spice Blend



Slaw Mix



Garlic Aioli



Mini Flour Tortillas



Shredded Cheddar Cheese



Parsley



Beef & Pork Mince



Diced Bacon

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 Cheddar cheese working together and double the fun with veggies like sweetcorn and slaw. More is sometimes the way to go!

Pantry items

Olive Oil, 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

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
sweetcorn	1 medium tin	2 medium tins
tomato	1	2
spring onion	1 stem	2 stems
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
slaw mix	1 medium packet	1 large packet
garlic aioli	½ large packet	1 large packet
mini flour tortillas	6	12
shredded Cheddar cheese	1 medium packet	1 large packet
parsley	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3867kJ (924cal)	419kJ (100cal)
Protein (g)	40.9g	4.4g
Fat, total (g)	61.4g	6.6g
- saturated (g)	18.3g	2g
Carbohydrate (g)	52g	5.6g
- sugars (g)	12.6g	1.4g
Sodium (mg)	1503mg	162.8mg
Dietary Fibre (g)	9g	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.



Make the salsa

- Drain **sweetcorn**. Roughly chop **tomato**. Thinly slice **spring onion**.
- Heat a large frying pan over high heat. Cook **sweetcorn** until lightly charred, **5-6 minutes**.
- Transfer **charred corn** to a medium bowl. Add **tomato, spring onion** and a drizzle of **white wine vinegar** and **olive oil**. Season to taste. Toss to combine, then set aside.



Prep the slaw

- Meanwhile, combine **slaw mix** and **garlic aioli** (see ingredients) in a second medium bowl. Season to taste.
- Microwave **mini flour tortillas** on a plate in **10 second** bursts, until warmed through.

Little cooks: Take the lead by tossing the slaw!



Cook the mince

- Return frying pan to medium-high heat with a drizzle of **olive oil**.
- **SPICY!** This is a mild spice blend, but use less if you're sensitive to heat! Cook **beef & pork mince** and **Tex-Mex spice blend**, breaking up mince with a spoon, until just browned, **4-5 minutes**. Drain excess oil from the pan.



Serve up

- Top each tortilla with creamy slaw, Tex-Mex beef and pork, tomato salsa and **shredded Cheddar cheese**.
- Tear over **parsley** 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

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CUSTOM OPTIONS

+ DOUBLE BEEF & PORK MINCE

Follow method above, cooking in batches if necessary.

+ ADD DICED BACON

Cook with mince, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.

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

