

Tex-Mex Cheesy Pork Loaded Fries

with Smashed Avocado & Tomato Salsa

KID FRIENDLY

Grab your meal kit with this number

26



Potato Fries



Carrot



Avocado



Pork Mince



Tex-Mex Spice Blend



Tomato Paste



Shredded Cheddar Cheese



Greek-Style Yoghurt



Roasted Tomato Salsa



Coriander



Pork Mince



Beef Mince

Prep in: 10-20 mins
Ready in: 30-40 mins

 Protein Rich

We have a question, why have everything separate on the plate when you could pile it all together? For example, fries might be nice, but load them up with pork mince in a tomato based sauce and melty, gooey cheese and they're elevated to a whole new level! We'll look the other way when you lick the plate.

Pantry items

Olive Oil

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 fries	1 medium packet	2 medium packets
carrot	1	2
avocado	1 (small)	1 (large)
pork mince	1 medium packet	2 medium packets OR 1 large packet
Tex-Mex spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
water*	¼ cup	½ cup
shredded Cheddar cheese	1 medium packet	1 large packet
Greek-style yoghurt	1 medium packet	1 large packet
roasted tomato salsa	1 medium packet	2 medium packets
coriander	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2922kJ (698Cal)	507kJ (121Cal)
Protein (g)	38.5g	6.7g
Fat, total (g)	39.8g	6.9g
- saturated (g)	12.6g	2.2g
Carbohydrate (g)	44.6g	7.7g
- sugars (g)	13.1g	2.3g
Sodium (mg)	879mg	153mg
Dietary Fibre (g)	10.7g	1.9g

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**.
- Place **potato fries** 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**.

3



Cook the filling

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **pork mince** and **carrot**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Add **Tex-Mex spice blend** and **tomato paste** and cook, until fragrant, **1 minute**.
- Add the **water** and stir, until slightly reduced, **1 minute**. Season to taste.
- Add **shredded Cheddar cheese** to the pan and cover with a lid (or foil) so it melts.

2



Get prepped

- Meanwhile, grate **carrot**. Slice **avocado** in half and scoop out flesh.
- In a medium bowl, mash **avocado** with a drizzle of **olive oil** until smooth. Season to taste and set aside.

Little cooks: Help mash the avo!

4



Serve up

- Divide potato fries between plates.
- Top with Tex-Mex pork filling.
- Serve with smashed avocado, **Greek-style yoghurt** and **roasted tomato salsa**. Tear over **coriander** to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW50



CUSTOM OPTIONS



DOUBLE PORK MINCE

Follow method above, cooking in batches if necessary.



SWAP TO BEEF 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.

