



Mexican Pork Steak & Smokey Aioli

with Charred Lemon & Cucumber Salad

GOOD TO BBQ

NEW

Grab your meal kit with this number

13



Cos Lettuce



Cucumber



Avocado



Lemon



Onion



Pork Loin Steaks



Mexican Fiesta Spice Blend



Smokey Aioli



Diced Bacon



Grated Parmesan Cheese

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



Protein Rich



Carb Smart

Tonight, let the flavours of Mexico take over your BBQ. Grilled to juicy perfection, the pork is seasoned with Mexican spices and paired with a charred lemon for a burst of citrus. A fresh cucumber salad adds crispness, while a drizzle of smoky aioli lends it a creamy finish. It's a fiesta of flavours, right off the grill!

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

BBQ or large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
cos lettuce	1 head	2 heads
cucumber	1 (medium)	1 (large)
avocado	1 (small)	1 (large)
lemon	½	1
onion	½	1
pork loin steaks	1 medium packet	2 medium packets OR 1 large packet
Mexican Fiesta spice blend 🌶️	1 medium sachet	1 large sachet
smokey aioli	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2230kJ (394cal)	394kJ (70cal)
Protein (g)	40.6g	7.2g
Fat, total (g)	33.1g	5.8g
- saturated (g)	4.7g	0.8g
Carbohydrate (g)	16.6g	2.9g
- sugars (g)	8.3g	1.5g
Sodium (mg)	871mg	153.9mg
Dietary Fibre (g)	12.3g	2.2g

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

- Preheat BBQ to high heat.
- Roughly chop **cos lettuce**.
- Slice **cucumber** into thin half-moons.
- Slice **avocado** in half, scoop out flesh and thinly slice.
- Halve **lemon**.
- Thinly slice **onion** (see ingredients).
- In a medium bowl, combine **onion**, a drizzle of **olive oil** and a pinch of **salt** and **pepper**.



Barbeque the onion and lemon

- Grill **onion** on BBQ flat plate, tossing occasionally, until tender and slightly charred, **4-5 minutes**.
- Grill **lemon**, cut side down, until charred, **4-6 minutes**.

No BBQ? Return large frying pan over high heat with a drizzle of olive oil. Cook onion, tossing occasionally, until tender and lightly charred, 4-5 minutes. Transfer to a bowl to keep warm. Wipe out and return frying pan to high heat and cook lemon, cut side down, until charred, 1-2 minutes.



Prep the pork

- **SPICY!** This spice blend is hot! Add 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**.



Toss the salad

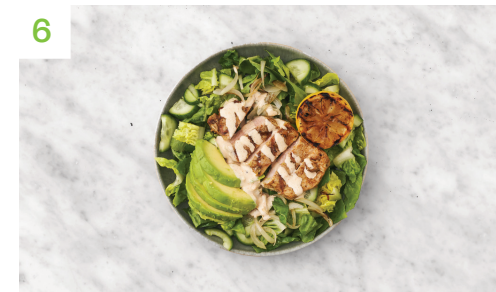
- In a third medium bowl combine **cos**, **cucumber**, a generous squeeze of **charred lemon juice** and a drizzle of **olive oil**. Season to taste.



Barbeque the pork

- When BBQ is hot, grill **pork loin steaks** until charred and cooked through, **3-4 minutes** each side. Transfer to a plate and rest for **5 minutes**.

No BBQ? Heat a large frying pan over medium-high heat with a drizzle of olive oil. When oil is hot, cook pork until cooked through, 3-4 minutes each side (cook in batches if your pan is getting crowded). Transfer to a plate, cover and rest for 5 minutes.



Serve up

- Thinly slice pork.
- Divide cucumber salad between bowls.
- Top with avocado, Mexican pork steak and charred onion.
- Drizzle over **smokey aioli**.
- Serve with any remaining charred lemon. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW51



CUSTOM OPTIONS

+ ADD DICED BACON

In a large frying pan, cook with a drizzle of olive oil until browned, 4-5 minutes. Sprinkle over before serving.

+ ADD GRATED PARMESAN 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.

