

Mexican Beef & Pork Tacos

with Avocado Salsa & Yoghurt

KID FRIENDLY

Grab your Meal Kit with this symbol



Garlic



Baby Spinach Leaves



Avocado



Sweetcorn



Tex-Mex Spice Blend



Enchilada Sauce



Mini Flour Tortillas



Beef & Pork Mince



Shredded Cabbage Mix



Greek-Style Yoghurt



Beef Strips

Prep in: **15-25 mins**
Ready in: **20-30 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!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, White Wine Vinegar, Brown Sugar, Butter

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan

Ingredients

| | 2 People | 4 People |
|----------------------------|-----------------|-----------------|
| olive oil* | refer to method | refer to method |
| garlic | 3 cloves | 6 cloves |
| baby spinach leaves | 1 small bag | 1 medium bag |
| avocado | 1 | 2 |
| sweetcorn | 1 tin | 1 tin |
| white wine vinegar* | drizzle | drizzle |
| beef & pork mince | 1 packet | 1 packet |
| Tex-Mex spice blend | 1 sachet | 1 sachet |
| enchilada sauce | ½ packet (70g) | 1 packet (140g) |
| brown sugar* | 1 tsp | 2 tsp |
| butter* | 15g | 30g |
| mini flour tortillas | 6 | 12 |
| shredded cabbage mix | 1 bag (150g) | 1 bag (300g) |
| Greek-style yoghurt | 1 medium packet | 1 large packet |
| beef strips** | 1 packet | 1 packet |

*Pantry Items **Custom Recipe Ingredient

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 3889kJ (929Cal) | 693kJ (166Cal) |
| Protein (g) | 43.3g | 7.7g |
| Fat, total (g) | 56.5g | 10.1g |
| - saturated (g) | 21.8g | 3.9g |
| Carbohydrate (g) | 59.5g | 10.6g |
| - sugars (g) | 16.8g | 3g |
| Sodium (mg) | 1526mg | 272mg |

Custom Recipe

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 3523kJ (842Cal) | 628kJ (150Cal) |
| Protein (g) | 45.3g | 8.1g |
| Fat, total (g) | 45.7g | 8.1g |
| - saturated (g) | 17.6g | 3.1g |
| Carbohydrate (g) | 59.5g | 10.6g |
| - sugars (g) | 16.8g | 3g |
| Sodium (mg) | 1518mg | 270mg |

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.

We're here to help!

Scan here if you have any questions or concerns



Get prepped

- Finely chop **garlic**.
- Roughly chop **baby spinach leaves**. Slice **avocado** in half, scoop out flesh and roughly chop.
- Drain the **sweetcorn**.

Little cooks: Help drain the sweetcorn!



Cook the mince 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 **garlic** and **Tex-Mex spice blend** and cook until fragrant, **1-2 minutes**.
- Add **enchilada sauce** (see ingredients), the **brown sugar**, **butter** and a drizzle 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.

Custom Recipe: If you've upgraded to beef strips, discard any liquid from beef packaging. Heat the frying pan over high heat with a drizzle of olive oil. When hot, cook beef strips in batches, tossing, until browned and cooked through, 1-2 minutes. Transfer to a plate. Return pan to a medium-high heat with a drizzle of olive oil and continue as above. When the sauce is slightly reduced, remove from heat, then return beef to the pan and toss to coat.



Char the corn

- Heat a large frying pan over high heat. Cook **sweetcorn** until lightly browned, **4-5 minutes**.
- In a medium bowl, combine **charred corn**, **avocado**, **baby spinach** and a drizzle of **white wine vinegar** and **olive oil**. Season with **salt** and **pepper**. Set aside.



Serve up

- Bring everything to the table to serve.
- Fill tortillas with some Mexican beef and pork, **shredded cabbage mix**, avocado salsa and **Greek-style yoghurt**. Enjoy!

Little cooks: Take the lead and help build the tacos!

Rate your recipe

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