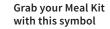
Mexican Beef & Pork Tacos

with Avocado Salsa & Yoghurt

KID FRIENDLY











Avocado

Sweetcorn

Tex-Mex Spice Blend

Enchilada Sauce





Mini Flour Tortillas





Shredded Cabbage







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!

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

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	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

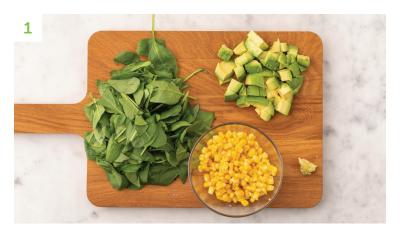
Always read product labels for the most up-to-date allergen information.

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!







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!

Did we make your tastebuds happy? Let our culinary team know: hellofresh.co.nz/rate