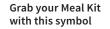


# Quick Mexican Pork & Avocado Tacos with Aioli & Charred Corn Salsa

KID FRIENDLY













Tomato Paste

Pork Mince

Carrot



Mexican Fiesta Spice Blend



Mini Flour Tortillas







Coriander





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

Get ready for a handheld feast of Mexican delights! Grab some tender pork plus mild spices, corn salsa, avocado and creamy aioli for these family-friendly tacos worth talking about!

**Pantry items** 

Olive Oil, White Wine Vinegar

## Before you start

wash your hands and any fresh food

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

9				
	2 People	4 People		
olive oil*	refer to method	refer to method		
avocado	1	2		
tomato	1	2		
carrot	1	2		
sweetcorn	1 tin	1 tin		
pork mince	1 packet	1 packet		
Mexican Fiesta spice blend ∮	1 sachet	1 sachet		
tomato paste	1 packet	2 packets		
water*	½ cup	1 cup		
white wine vinegar*	drizzle	drizzle		
mini flour tortillas	6	12		
garlic aioli	1 medium packet	1 large packet		
coriander	1 bag	1 bag		
beef mince**	1 packet	1 packet		

<sup>\*</sup>Pantry Items \*\*Custom Recipe Ingredient

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3668kJ (877Cal)	668kJ (160Cal)
Protein (g)	37.2g	6.8g
Fat, total (g)	54.6g	9.9g
- saturated (g)	14.6g	2.7g
Carbohydrate (g)	54.2g	9.9g
- sugars (g)	13.3g	2.4g
Sodium (mg)	1671mg	304mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3958kJ (946Cal)	721kJ (172Cal)
Protein (g)	41.4g	7.5g
Fat, total (g)	59.1g	10.8g
- saturated (g)	17.5g	3.2g
Carbohydrate (g)	54.2g	9.9g
- sugars (g)	13.3g	2.4g
Sodium (mg)	1636mg	298mg

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

- Slice avocado in half, scoop out flesh and thinly slice. Roughly chop tomato.
  Grate the carrot. Drain the sweetcorn.
- Heat a large frying pan over high heat. Cook sweetcorn until lightly browned, 4-5 minutes. Transfer to a medium bowl and set aside.

TIP: Cover the pan with a lid if the corn kernels are "popping" out.

**Little cooks:** *Kids can help prep the avocado and grate the carrot!* 



#### Make the salsa & heat the tortillas

- Meanwhile, to the bowl with charred corn, add tomato and a drizzle of white wine vinegar and olive oil. Season to taste.
- Microwave mini flour tortillas on a plate for 10 second bursts, until warmed through.



## Cook the pork

- Return frying pan to high heat with a drizzle of olive oil. Cook pork mince and carrot, breaking up with a spoon, until just browned, 4-5 minutes.
- SPICY! This spice blend is hot! Add less if you're sensitive to heat. Add Mexican Fiesta spice blend and tomato paste and cook until fragrant, 1-2 minutes.
- Add the water and simmer until slightly reduced, 1-2 minutes. Season to taste.

**Custom Recipe:** If you've swapped from pork to beef mince, cook the beef in the same way as above.



## Serve up

- Spread garlic aioli over each tortilla.
- Top with Mexican pork, avocado and charred corn salsa.
- Tear over coriander to serve. Enjoy!



