



# Quick Mexican Pork & Avocado Tacos

with Aioli & Charred Corn Salsa

KID FRIENDLY

Grab your Meal Kit with this symbol



Avocado



Tomato



Carrot



Sweetcorn



Mexican Fiesta Spice Blend



Tomato Paste



Mini Flour Tortillas



Garlic Aioli



Coriander



Pork Mince



Beef Mince

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!

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

### 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

|                            | 2 People        | 4 People        |
|----------------------------|-----------------|-----------------|
| <b>olive oil*</b>          | 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       |
| <b>water*</b>              | ½ cup           | 1 cup           |
| <b>white wine vinegar*</b> | 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        |

\*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](https://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!

## We're here to help!

Scan here if you have any questions or concerns



## Rate your recipe

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