



Sriracha-Spiced Pork & Rainbow Veggie Fries

with Cheddar Cheese & Slaw

Grab your Meal Kit with this symbol



Carrot



Beetroot



Garlic



Baby Spinach Leaves



All-American Spice Blend



Sriracha



Garlic Aioli



Spring Onion



Pork Mince



Shredded Cheddar Cheese



Slaw Mix



Beef Mince

Prep in: 25-35 mins
Ready in: 30-40 mins



Carb Smart*

*Custom Recipe is not Carb Smart

Cheesy, saucy and smokey – this American-style concoction is an explosion of colour and flavour! From the tasty BBQ pork to the rainbow fries and creamy slaw for crunch, every bite will knock your socks off!

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

Pantry items

Olive Oil, Butter, White Wine Vinegar

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

Oven tray lined with baking paper · Large frying pan with a lid (or foil)

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
beetroot	1	2
garlic	2 cloves	4 cloves
baby spinach leaves	1 small bag	1 medium bag
pork mince	1 packet	1 packet
All-American spice blend	1 sachet	1 sachet
sriracha	1 packet (20g)	1 packet (40g)
butter*	15g	30g
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
slaw mix	1 bag (150g)	1 bag (300g)
garlic aioli	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
spring onion	1 stem	2 stems
beef mince**	1 packet	1 packet (or 2 packets)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2515kJ (601Cal)	533kJ (127Cal)
Protein (g)	34g	7.2g
Fat, total (g)	43.2g	9.2g
- saturated (g)	14.9g	3.2g
Carbohydrate (g)	25g	5.3g
- sugars (g)	18g	3.8g
Sodium (mg)	1369mg	290mg
Dietary Fibre (g)	9.2g	1.9g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2806kJ (671Cal)	594kJ (142Cal)
Protein (g)	38.2g	8.1g
Fat, total (g)	47.7g	10.1g
- saturated (g)	17.8g	3.8g
Carbohydrate (g)	25g	5.3g
- sugars (g)	18g	3.8g
Sodium (mg)	1334mg	283mg

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

2022 | CW50



1



Bake the veggie fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **carrot** and **beetroot** into fries.
- Place **veggie fries** on a lined oven tray. Drizzle with **olive oil** and season with **salt**. Toss to coat, spread out evenly, then bake until tender, **20-25 minutes**.

4



Add the sauce

- Reduce heat to medium, then add **garlic** and **All-American spice blend** and cook until fragrant, **1 minute**.
- Add **sriracha** and the **butter** and stir until combined.
- Reduce heat to low, then sprinkle over **shredded Cheddar cheese** and cover with a lid (or foil) until melted, **2-3 minutes**. Season with **salt** and **pepper**.

2



Get prepped

- Meanwhile, finely chop **garlic**. Roughly chop **baby spinach leaves**.

5



Toss the slaw

- Meanwhile, in a large bowl, combine **slaw mix**, **baby spinach**, **garlic aioli** and a drizzle of **white wine vinegar** and **olive oil**. Season to taste.

3



Cook the pork

- When the fries have **10 minutes** cook time remaining, heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **pork mince**, breaking up with a spoon, until just browned, **4-5 minutes**.

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

6



Serve up

- Finely chop **spring onion**.
- Divide rainbow veggie fries between plates. Top with sriracha-spiced pork.
- Serve with slaw and garnish with spring onion. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate