



Mexican Pulled Pork Tacos

with Shredded Cheddar Cheese

Grab your Meal Kit with this symbol



Lemon



Garlic



Coriander



Garlic Aioli



Slaw Mix



Pulled Pork



Mexican Fiesta Spice Blend



Mini Flour Tortillas



Shredded Cheddar Cheese



Mild Chipotle Sauce

Hands-on: 15-25 mins
Ready in: 15-25 mins

Spicy (Mexican Fiesta spice blend)

Think of all the things you can do in less than half an hour... Now, add these tacos to your list! That's right, these handheld beauties will be on the table in record time, thanks to our new pulled pork and a colourful slaw mix.

Pantry items

Olive Oil

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
lemon	½	1
garlic	1 clove	2 cloves
coriander	1 bunch	1 bunch
garlic aioli	1 packet (50g)	1 packet (100g)
slaw mix	1 bag (150g)	1 bag (300g)
pulled pork	1 packet	1 packet
Mexican Fiesta spice blend	1 sachet	2 sachets
mini flour tortillas	6	12
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
mild chipotle sauce	1 packet (40g)	2 packets (80g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3130kJ (749Cal)	814kJ (194Cal)
Protein (g)	43.9g	11.4g
Fat, total (g)	35.0g	9.1g
- saturated (g)	9.4g	2.5g
Carbohydrate (g)	59.1g	15.3g
- sugars (g)	12.1g	3.1g
Sodium (g)	2250mg	585mg

Allergens

Please visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes) for allergen information. If you have received a substitute ingredient, please be aware allergens may have changed. Always read product labels for the most up-to-date allergen information.



1. Get prepped

Slice the **lemon** (see ingredients list) into wedges. Finely chop the **garlic** (or use a garlic press). Roughly chop the **coriander**.



2. Add flavour to the aioli

In a small bowl, combine the **garlic aioli** with a **generous squeeze** of **lemon juice** and a **pinch** of **salt** and **pepper**. Set aside.



3. Flavour the pork

SPICY! The spice blend is hot, use less if you're sensitive to heat. In a large frying pan, heat a **drizzle** of **olive oil** over a medium-high heat. Add the **pulled pork**, **garlic** and **Mexican Fiesta spice blend** and cook until fragrant, **2 minutes**.



4. Dress the slaw

In a large bowl, add the **lemony aioli**, **slaw mix** and **coriander** and toss to combine.



5. Heat the tortillas

Heat the **mini flour tortillas** in a sandwich press or on a plate in the microwave for **10 second bursts**, until warmed through.



6. Serve up

Bring everything to the table to serve. Build your tacos by filling the tortillas with the slaw, pulled pork and **shredded Cheddar cheese**. Drizzle over the **mild chipotle sauce**. Serve with any remaining lemon wedges.

Enjoy!