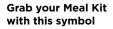
Mexican Pulled Pork Tacos

with Shredded Cheddar Cheese











Lemon





Coriander





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)

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	1/2	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 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!