

## Tex-Mex Pork & Flatbreads with Avocado & Capsicum Salad

FRESH & FAST Box to plate: 15 mins

Grab your Fresh & Fast Meal Kit





# Get ready

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'll need

(along with the basics)



# 1. Chop



Capsicum



**Spring Onion** 

Lemon



Sweetcorn

**Flatbreads** 



Pork Loin

Steaks

2. Sizzle



Tex-Mex Spice Blend

#### 3. Toss



Sour Cream





**Baby Spinach** Leaves

Coriander

Cheese

Mild Chipotle Sauce

#### From the pantry





Olive Oil

- · Chop capsicum. Thinly slice spring onion. Drain sweetcorn (1/2 tin for 2P/1 tin for 4P)
- Cut avocado in half, scoop out flesh and roughly chop. Halve lemon
- Toast or grill flatbreads to your liking
- · Heat olive oil in a frying pan over medium-high heat
- Season pork
- · Cook pork and spice blend until cooked through, 3-4 mins each side. Transfer to a plate
- Return pan to high heat. Cook capsicum and corn until tender, **3-4 mins.** Remove from heat

- In a bowl, combine capsicum, corn, avo, spring onion, spinach, lemon juice and a drizzle of oil. Season
- To the bowl, add torn coriander and mint. Toss
- Slice pork
- Plate up salad, flatbreads and pork
- · Serve with sour cream, chipotle and Cheddar

#### From the cool pouch

	2P	4P
Pork Loin Steaks	1 pkt	1 pkt
Sour Cream	1 medium pkt	1 large pkt
Smoked Cheddar	1 pkt (50g)	2 pkts (100g)

## **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.





