



Tex-Mex Pulled Pork Loaded Fries

with Cheddar, Charred Corn Salsa & Sour Cream

TAKEAWAY FAVES

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Onion



Tomato



Coriander



Sweetcorn



Tex-Mex Spice Blend



Enchilada Sauce



Pulled Pork



Shredded Cheddar Cheese



Sour Cream

Prep in: 20-30 mins
Ready in: 30-40 mins

We have a question. Why have everything separate on the plate when you could have it all together? For example, may we present this glowing plate of pulled pork in an enchilada sauce on top of golden fries, all held together by strings of gooey Cheddar cheese. We'll look the other way when you lick the plate.

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
potato	3	6
onion	½	1
tomato	1	2
coriander	1 bag	1 bag
sweetcorn	1 tin	1 tin
Tex-Mex spice blend	1 sachet	1 sachet
pulled pork	1 packet	1 packet
enchilada sauce	1 packet (140g)	2 packets (280g)
butter*	20g	40g
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
white wine vinegar*	drizzle	drizzle
sour cream	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3386kJ (809Cal)	469kJ (112Cal)
Protein (g)	33.5g	4.6g
Fat, total (g)	42.4g	5.9g
- saturated (g)	24.8g	3.4g
Carbohydrate (g)	78.2g	10.8g
- sugars (g)	32.5g	4.5g
Sodium (mg)	2265mg	313mg

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.



Bake the fries

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into fries, then place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Spread out evenly, then bake until tender, **20-25 minutes**.



Cook the pork

- **SPICY!** *This is a mild spice blend, but use less if you're sensitive to heat!*
- Heat a large frying pan over medium-high heat with a drizzle of **olive oil**. Cook **onion** until softened, **4-5 minutes**.
- Add **Tex-Mex spice blend** and cook until fragrant, **1 minute**.
- Add **pulled pork** and cook, breaking up with a spoon, until warmed through, **1-2 minutes**.
- Remove from heat, then stir through **enchilada sauce**, the **butter** and a pinch of **brown sugar**.
- Sprinkle over **shredded Cheddar cheese**, cover pan with a lid (or foil) and allow to melt.



Get prepped

- Meanwhile, finely chop **onion** (see ingredients).
- Finely chop **tomato** and **coriander**.
- Drain the **sweetcorn**.

Little cooks: *Help pick the herbs from the stems!*



Make the salsa

- To the **charred corn**, add **tomato**, **coriander** and a drizzle of **white wine vinegar** and **olive oil**.
- Season and stir to combine.

Little cooks: *Take the lead by combining the ingredients for the salsa!*



Char the corn

- Heat a large frying pan over high heat. Cook **sweetcorn** until lightly browned, **4-5 minutes**. Transfer to a medium bowl.

TIP: *Cover the pan with a lid if the corn kernels are "popping" out.*



Serve up

- Divide fries between plates.
- Top with cheesy Tex-Mex pulled pork and charred corn salsa.
- Serve with a dollop of **sour cream**. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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