



Al Pastor-Style Roast Pork Tacos

with Charred Pineapple & Pickled Onion Salsa

NEXT-LEVEL TACOS

Grab your Meal Kit with this symbol



Pineapple Slices



Cucumber



Red Onion



Lime



Long Chilli (Optional)



Premium Pork Fillet



Mexican Fiesta Spice Blend



Slaw Mix



Garlic Aioli



Mini Flour Tortillas



Coriander

Prep in: 35-45 mins
Ready in: 40-50 mins

We heard your calls and bring to you another next-level taco! With a HelloFresh spin on Al Pastor-Style tacos, our premium pork fillet is perfectly accompanied by the heat of our Mexican Fiesta spice, pineapple, lime, slaw and so much more.

Pantry items

Olive Oil

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
pineapple slices	1 tin	2 tins
cucumber	1	2
red onion	½	1
lime	1	2
long chilli 🌶️ (optional)	½	1
premium pork fillet	1 packet	2 packets
Mexican Fiesta spice blend 🌶️	1 medium sachet	1 large sachet
slaw mix	1 small bag	1 large bag
garlic aioli	1 large packet	2 large packets
mini flour tortillas	6	12
coriander	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4078kJ (975Cal)	584kJ (140Cal)
Protein (g)	54.1g	7.7g
Fat, total (g)	53.1g	7.6g
- saturated (g)	8.5g	1.2g
Carbohydrate (g)	65.1g	9.3g
- sugars (g)	25.7g	3.7g
Sodium (mg)	1174mg	168mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Drain **pineapple slices** and reserve the liquid.
- Finely chop **cucumber** and **red onion** (see ingredients).
- Slice **lime** into wedges.
- Thinly slice **long chilli** (if using).
- **SPICY!** This spice blend is hot! Add less if you're sensitive to heat. In a medium bowl, combine **premium pork fillet**, **Mexican Fiesta spice blend** and a drizzle of **olive oil**.



Char the pineapple

- Wipe out frying pan then return to high heat. Cook **pineapple slices** until lightly charred, **2-3 minutes** each side.
- Transfer to a chopping board then roughly chop.



Roast the pork

- Heat a drizzle of a **olive oil** in large frying pan over high heat. Sear **pork** until browned, **1 minute** on all sides.
- Transfer to a lined oven tray, then roast **pork** for **12-14 minutes** for medium, or until cooked to your liking.
- Remove from oven, cover with foil and rest for **10 minutes**.

TIP: The pork will keep cooking as it rests!



Bring it all together

- To the bowl with the pickled onion, add **cucumber**, **pineapple**, **chilli** (if using) a squeeze of **lime juice** and a drizzle of **olive oil**. Season.
- In a large bowl, combine **slaw mix**, half of the **garlic aioli** and a splash of the reserved **pineapple juice**. Season to taste.
- Microwave **mini flour tortillas** on a plate in **10 second** bursts until warmed through.



Pickle the onion

- While the pork is roasting, in a medium heatproof bowl, combine **onion**, a generous squeeze of **lime juice** and a good pinch of **sugar** and **salt**.
- Microwave **onion** in **30 second** bursts, until softened. Set aside.



Serve up

- Thinly slice pork and bring everything to the table to serve.
- Build each taco with some slaw, a pastor-style roast pork and charred pineapple salsa.
- Drizzle over remaining aioli. Tear over **coriander** to garnish.
- Serve with remaining lime wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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