



Cheesy Mexican Pork Tacos

with Charred Corn Salsa & Sour Cream

NEW

Grab your Meal Kit with this symbol



Baby Spinach Leaves



Carrot



Sweetcorn



Garlic Paste



Mini Flour Tortillas



Cheddar Cheese



Pork Mince



Mexican Fiesta Spice Blend



Tomato Paste



Light Sour Cream



Beef Mince

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

Bring Taco Tuesday home any night of the week with these handfuls of fiery pork, colourful veggies and garlicky tortillas - all complemented by a dollop of refreshing sour cream.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, White Wine Vinegar, Butter

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
baby spinach leaves	1 small packet	1 medium packet
carrot	1	2
sweetcorn	1 medium tin	1 large tin
white wine vinegar*	drizzle	drizzle
garlic paste	1 packet	2 packets
butter*	40g	80g
mini flour tortillas	6	12
Cheddar cheese	1 medium packet	1 large packet
pork mince	1 small packet	2 small packets OR 1 large packet
Mexican Fiesta spice blend	1 medium sachet	2 medium sachets
tomato paste	1 medium packet	1 large packet
water*	¼ cup	½ cup
light sour cream	1 medium packet	1 large packet
beef mince**	1 small packet	2 small packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3849kJ (920Cal)	843kJ (201Cal)
Protein (g)	40.9g	9g
Fat, total (g)	58.1g	12.7g
- saturated (g)	27.2g	6g
Carbohydrate (g)	56.2g	12.3g
- sugars (g)	14.6g	3.2g
Sodium (mg)	1475mg	323mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3876kJ (926Cal)	849kJ (203Cal)
Protein (g)	44.3g	9.7g
Fat, total (g)	57.1g	12.5g
- saturated (g)	27.7g	6.1g
Carbohydrate (g)	56.2g	12.3g
- sugars (g)	14.6g	3.2g
Sodium (mg)	1476mg	323mg

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.

We're here to help!

Scan here if you have any questions or concerns



1



Get prepped & char the corn

- Preheat oven to **200°C/180°C fan-forced**.
- Roughly chop **baby spinach leaves**. Grate **carrot**. Drain **sweetcorn**.
- Heat a large frying pan over high heat. Cook **corn kernels** until lightly browned, **4-5 minutes**. Transfer to a medium bowl.
- Add **baby spinach** and a drizzle of **white wine vinegar** and **olive oil**. Season to taste.

TIP: Cover the pan with a lid if the kernels are 'popping' out.

3



Cook the pork

- Meanwhile, return frying pan to high heat with a drizzle of **olive oil**. Cook **pork mince**, breaking up with a spoon, until just browned, **2-3 minutes**.
- Add **carrot** and cook, stirring, until softened, **2-3 minutes**.
- **SPICY!** This spice blend is hot! Add less if you're sensitive to heat. To pork, add **Mexican Fiesta spice blend** and **tomato paste** and cook until fragrant, **1 minute**.
- Add the **water** and remaining **butter** and simmer until thickened, **1-2 minutes**. Season to taste.

Custom Recipe: If you've swapped to beef mince, cook beef mince in the same way as above. Drain oil from pan before adding the spice blend for best results.

2



Bake the tortillas

- While corn is charring, in a small heatproof bowl, microwave **garlic paste** and half the **butter** in **10 second** bursts, until melted and fragrant.
- Spread **mini flour tortillas** over a lined oven tray.
- Using a fork, poke a few holes in **tortillas** to stop them puffing up as they cook. Brush with **garlic butter** and sprinkle over **Cheddar cheese**.
- Bake **tortillas** until cheese is golden and melted, **5 minutes**.

TIP: If you want to serve as soft tacos instead, no need to bake the tortillas!

4



Serve up

- Divide cheesy tortillas between plates.
- Fill tortillas with pork, charred corn salsa and **light sour cream** to serve. Enjoy!

Rate your recipe

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