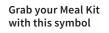


NEW











Baby Spinach Leaves





Sweetcorn

Garlic Paste



Mini Flour Tortillas

Cheddar Cheese





Pork Mince

Spice Blend



Tomato Paste

Light Sour Cream



Pantry items

Olive Oil, White Wine Vinegar, Butter

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.

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

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	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*	1/4 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

Per Serving	Per 100g
3849kJ (920Cal)	843kJ (201Cal)
40.9g	9g
58.1g	12.7g
27.2g	6g
56.2g	12.3g
14.6g	3.2g
1475mg	323mg
	3849kJ (920Cal) 40.9g 58.1g 27.2g 56.2g 14.6g

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







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.



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.



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!



Serve up

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

Rate your recipe