



Texan Pulled Pork Tacos & Jalapeños

with Creamy Slaw & Cherry Tomatoes

FAMILY BUNDLE

KID FRIENDLY

Grab your Meal Kit with this symbol



Carrot



Snacking Tomatoes



Brown Onion



Slaw Mix



Baby Spinach Leaves



Garlic Aioli



Pulled Pork



All-American Spice Blend



Garlic Paste



Mini Flour Tortillas



Pickled Jalapeños (Optional)



Pulled Pork

Prep in: 10-20 mins
Ready in: 15-25 mins

Bring the good vibes to your dinner table with this fun, fast, failproof recipe. Jalapeños add the perfect amount of heat, while a carrot-adorned slaw works to cut through the richness of the tender pulled pork.

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

Pantry items

Olive Oil, White Wine Vinegar

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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
snacking tomatoes	½ medium packet	1 medium packet
brown onion	1	2
slaw mix	1 small packet	1 large packet
baby spinach leaves	1 small packet	1 medium packet
garlic aioli	1 medium packet	1 large packet
white wine vinegar*	drizzle	drizzle
pulled pork	1 medium packet	2 medium packets OR 1 large packet
All-American spice blend	1 medium sachet	1 large sachet
garlic paste	1 medium packet	2 medium packets
mini flour tortillas	6	12
pickled jalapeños (optional) 🌶️	1 medium packet	1 large packet
pulled pork**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3179kJ (760Cal)	554kJ (132Cal)
Protein (g)	28.3g	4.9g
Fat, total (g)	42.6g	7.4g
- saturated (g)	9g	1.6g
Carbohydrate (g)	61.1g	10.6g
- sugars (g)	20.5g	3.6g
Sodium (mg)	1275mg	222mg
Dietary Fibre (g)	13.3g	2.3g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3982kJ (952Cal)	591kJ (141Cal)
Protein (g)	45.3g	6.7g
Fat, total (g)	54.6g	8.1g
- saturated (g)	14g	2.1g
Carbohydrate (g)	64.1g	9.5g
- sugars (g)	22.5g	3.3g
Sodium (mg)	1457mg	216mg
Dietary Fibre (g)	13.3g	2g

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!

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1



Get prepped

- Grate **carrot**.
- Roughly chop **snacking tomatoes** (see ingredients).
- Thinly slice **brown onion**.
- In a medium bowl, combine **slaw mix**, **baby spinach leaves**, **carrot**, **garlic aioli** and a drizzle of **white wine vinegar**. Season to taste.

3



Cook the pork

- Add **pulled pork** to pan and cook, pulling **pork** apart gently with two forks, until warmed through, **1-2 minutes**.
- Add **All-American spice blend** and **garlic paste** and cook until fragrant, **1 minute**.
- Microwave **mini flour tortillas** on a plate in **10 second** bursts, until warmed through.

TIP: Add a splash of water if the pork looks dry!

Custom Recipe: If you've doubled your pulled pork, cook pork in batches for the best results. Return all pulled pork to the pan before adding spice blend, then continue as above.

2



Cook the onion

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **onion**, stirring, until softened, **3-4 minutes**.

4



Serve up

- Build your tacos by spreading creamy slaw on the base.
- Top with tomato, pulled pork and **pickled jalapeños** (if using) to serve. Enjoy!

Rate your recipe

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Classic Chocolate Self-Saucing Pudding

with Cream

FAMILY BUNDLE

Grab your Meal Kit with this symbol



Chocolate Brownie Mix



Light Cooking Cream



Prep in: 10-20 mins
Ready in: 45-55 mins

Finish your feast with the very best kind of chocolate pudding—a self-saucing one! Cakey on top and with a rich chocolate sauce underneath, it's an indulgent dessert that is sure to please.

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

Pantry items

Butter, Eggs, Milk

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, double the quantities and bake two batches of pudding

You will need

15x20cm baking dish

Ingredients

	4 People
butter*	80g
chocolate brownie mix	1 medium packet
eggs*	2
milk*	5 tbs
boiling water*	1¼ cups
light cooking cream	1 medium packet

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	2488kJ (594Cal)	1331kJ (318Cal)
Protein (g)	9.9g	5.3g
Fat, total (g)	29.2g	15.6g
- saturated (g)	17.2g	9.2g
Carbohydrate (g)	72.6g	38.8g
- sugars (g)	59.6g	31.9g
Sodium (mg)	230mg	123mg
Dietary Fibre (g)	0.4g	0.2g

The quantities provided above are averages only.

*Nutritional information is based on 4 servings.

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2024 | CW18

1



Get prepped

- Preheat oven to **180°C/160°C fan-forced**. Boil the kettle.
- Melt the **butter** in the microwave or a saucepan.
- Reserve 2 tbs of **chocolate brownie mix** and set aside.

3



Bake the pudding

- Pour **chocolate mixture** into a baking dish. Evenly sprinkle over reserved **chocolate brownie mix**, then gently pour 1¼ cups **boiling water** over the back of a large metal spoon to cover the pudding.
- Bake until pudding is just set and the centre has a wobble, **35-38 minutes**.
- Remove from oven. Rest pudding for **5 minutes**.

TIP: Pouring the water over the back of a spoon is a gentle way of adding the water without damaging the pudding.

2



Combine the ingredients

- Crack the **eggs** into a large mixing bowl.
- Add remaining **chocolate brownie mix**, the **milk**, **melted butter** and a pinch of **salt**. Stir until well combined.

4



Serve up

- Divide chocolate self-saucing pudding between plates.
- Serve with **light cooking cream**. Enjoy!

Rate your recipe

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