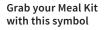


Tex-Mex Pulled Pork & Black Bean Nachos

with Guacamole, Pickled Jalapeños & Sour Cream

PUB BISTRO

KID FRIENDLY









Tomato

Brown Onion



Lime









Black Beans

Sweetcorn





Pulled Pork



Tex-Mex



Enchilada Sauce Spice Blend







Cheddar Cheese

Light Sour



(Optional)



Pantry items Olive Oil

Prep in: 25-35 mins Ready in: 30-40 mins Nachos will never be the same after you've up scooped up this rich, mouth-watering filling on some crisp tortilla chips. Pulled pork packed with veggies and a subtle spike of heat pairs perfectly with creamy guacamole and sour cream for a wellrounded and moreish meal that's sure to become an unforgettable crowd favourite!

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
tomato	1	2
brown onion	1	2
lime	1/2	1
mini flour tortillas	6	12
black beans	1 medium packet	2 medium packets
sweetcorn	1 medium tin	1 large tin
avocado	1	2
pulled pork	1 medium packet	2 medium packets OR 1 large packet
Tex-Mex spice blend	1 medium sachet	1 large sachet
enchilada sauce	1 packet	2 packets
Cheddar cheese	1 medium packet	1 large packet
light sour cream	1 medium packet	1 large packet
pickled jalapeños	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4288kJ (1025Cal)	506kJ (121Cal)
Protein (g)	50.1g	5.9g
Fat, total (g)	46.8g	5.5g
- saturated (g)	17.2g	2g
Carbohydrate (g)	87.7g	10.3g
- sugars (g)	22.2g	2.6g
Sodium (mg)	2032mg	240mg
Dietary Fibre (g)	27.7g	3.3g

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.

Fancy a beer?

We recommend pairing this meal with Pale Ale or Lager



Get prepped

- Preheat oven to 200°C/180°C fan-forced.
- · Finely chop tomato.
- Thinly slice brown onion.
- Slice lime into wedges.
- Slice mini flour tortillas into quarters.
- Drain and rinse black beans.
- Drain sweetcorn.



Make the guacamole

- Heat a large frying pan over high heat. Cook corn kernels until lightly browned, 4-5 minutes.
- Meanwhile, slice avocado in half and scoop out flesh.
- In a medium bowl, mash avocado with a generous squeeze of lime juice and a drizzle of olive oil until smooth.
- Stir in tomato and charred corn, until combined. Season to taste.

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



Bake the tortilla chips

- Spread **tortillas** over a lined oven tray (don't worry if they overlap).
- Drizzle with **olive oil** and season with **salt**. Bake until lightly golden and crisp, **5-8 minutes**.



Start the topping

- Meanwhile, return frying pan to medium-high heat with a drizzle of olive oil.
- Cook onion and black beans, stirring, until tender, 4-5 minutes.
- SPICY! This is a mild spice blend, but use less if you're sensitive to heat! Add pulled pork and Tex-Mex spice blend, and cook, stirring, until fragrant, 1-2 minutes.



Finish the topping

 To pan, stir in enchilada sauce with a splash of water, and cook until bubbling, 1-2 minutes.
Season to taste.



Serve up

- Divide tortilla chips between plates. Top with Mexican pulled pork topping, Cheddar cheese, guacamole and light sour cream.
- · Sprinkle with pickled jalapenos (if using).
- Serve with any remaining lime wedges. Enjoy!

