



Tex-Mex Pulled Pork & Black Bean Nachos

with Guacamole, Pickled Jalapeños & Sour Cream

PUB BISTRO

KID FRIENDLY

Grab your Meal Kit with this symbol



Tomato



Brown Onion



Lime



Mini Flour Tortillas



Black Beans



Sweetcorn



Avocado



Pulled Pork



Tex-Mex Spice Blend



Enchilada Sauce



Cheddar Cheese



Light Sour Cream



Pickled Jalapeños (Optional)

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 well-rounded and moreish meal that's sure to become an unforgettable crowd favourite!

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
tomato	1	2
brown onion	1	2
lime	½	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 ✓ (optional)	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**.



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**.



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.



Finish the topping

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



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**.



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!

We're here to help!

Scan here if you have any questions or concerns



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