



Cheesy Mexican Pork Tacos

with Quick Pickled Onion & Garlic Aioli

Grab your Meal Kit
with this symbol



Red Onion



Garlic



Carrot



Zucchini



Lime



Pork Mince



Mexican Fiesta
Spice Blend



Tomato Paste



Mini Flour
Tortillas



Shredded Cabbage
Mix



Garlic Aioli



Shredded Cheddar
Cheese

 Hands-on: **20-30** mins
 Ready in: **25-35** mins
 Spicy (Mexican
Fiesta spice blend)

Taco Tuesday has a nice ring to it, but we think these tacos are worthy of any night! With spiced pork, loads of veggies, creamy aioli and vibrant pickled onion, these handheld beauties will turn a weeknight dinner into a fiesta.

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
red onion	½	1
white wine vinegar*	¼ cup	½ cup
water*	¼ cup	½ cup
garlic	2 cloves	4 cloves
carrot	1	2
zucchini	1	2
lime	½	1
pork mince	1 small packet	1 large packet
Mexican Fiesta spice blend	1 sachet	2 sachets
tomato paste	1 packet	2 packets
mini flour tortillas	6	12
shredded cabbage mix	1 bag (150g)	1 bag (300g)
garlic aioli	1 packet (100g)	2 packets (200g)
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	4210kJ (1010Cal)	648kJ (155Cal)
Protein (g)	45.2g	7.0g
Fat, total (g)	61.3g	9.5g
- saturated (g)	12.4g	1.9g
Carbohydrate (g)	61.4g	9.5g
- sugars (g)	16.2g	2.5g
Sodium (g)	1540mg	237mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Pickle the red onion

Thinly slice the **red onion** (see ingredients list). In a small bowl, combine the **white wine vinegar**, the **water** and a **good pinch** of **sugar** and **salt**. Scrunch the **onion** in your hands, then add to the pickling liquid and stir to combine. Set aside until serving.



2. Get prepped

Finely chop the **garlic** (or use a garlic press). Grate the **carrot** (unpeeled) and **zucchini**. Slice the **lime** (see ingredients list) into wedges.



3. Brown the pork

In a large frying pan, heat a **drizzle** of **olive oil** over a medium-high heat. Add the **pork mince** and cook, breaking up with a spoon, until just browned, **3-4 minutes**. Add the **carrot** and **zucchini** and cook until softened, **3 minutes**.



4. Add flavour to the pork

SPICY! The **spice blend** is hot, use less if you're sensitive to heat. Add the **garlic**, **Mexican Fiesta spice blend**, **tomato paste** and a **drizzle** of **olive oil** to the pan, then stir to coat. Cook until browned and fragrant, **1-2 minutes**.



5. Heat the tortillas

Heat the **mini flour tortillas** in a sandwich press, or on a plate in the microwave for **10 second bursts**, until warmed through. In a medium bowl, combine the **shredded cabbage mix**, a **squeeze** of **lime juice** and **1/2** the **garlic aioli**. Season to taste with **salt** and **pepper**.



6. Serve up

Drain the pickled onion. Bring everything to the table to serve. Build your tacos by spreading a layer of the remaining **garlic aioli** over the tortillas. Top with the dressed cabbage, Mexican pork, **shredded Cheddar cheese** and pickled onion. Serve with any remaining lime wedges.

Enjoy!