



Easy Pulled Pork Tacos

with Cheddar Cheese & Chipotle Sauce

Grab your Meal Kit
with this symbol



Baby Spinach
Leaves



Lemon



Garlic



Garlic Aioli



Slaw Mix



Pulled Pork



Tex-Mex
Spice Blend



Tomato Paste



Mini Flour
Tortillas



Shredded Cheddar
Cheese



Mild Chipotle
Sauce



Hands-on: **15-25 mins**
Ready in: **15-25 mins**

Think of all the things you can do in less than half an hour... Now, add these tacos to your list! That's right, these handheld beauties will be on the table in record time, thanks to our new pulled pork and a colourful slaw mix.

Pantry items

Olive Oil

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
baby spinach leaves	1 bag (30g)	1 bag (60g)
lemon	½	1
garlic	1 clove	2 cloves
garlic aioli	1 packet (50g)	1 packet (100g)
slaw mix	1 bag (150g)	1 bag (300g)
pulled pork	1 packet	1 packet
Tex-Mex spice blend	½ sachet	1 sachet
tomato paste	1 sachet	2 sachets
mini flour tortillas	6	12
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
mild chipotle sauce	1 packet (40g)	2 packets (80g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3405kJ (813Cal)	836kJ (199Cal)
Protein (g)	44.6g	10.9g
Fat, total (g)	43g	10.6g
- saturated (g)	9.8g	2.4g
Carbohydrate (g)	56.1g	13.8g
- sugars (g)	12.6g	3.1g
Sodium (mg)	1919mg	471mg

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.



Get prepped

Roughly chop the **baby spinach leaves**. Cut the **lemon** (see ingredients) into wedges. Finely chop the **garlic**.



Make the slaw

In a medium bowl, combine the **garlic aioli** with a generous squeeze of **lemon juice**. Add the **slaw mix** and chopped **baby spinach** and toss to coat. Set aside.



Flavour the pork

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **pulled pork**, **garlic** and **Tex-Mex spice blend** (see ingredients), breaking up with a spoon, until fragrant, **2 minutes**.



Add the tomato paste

Add the **tomato paste** and a generous squeeze of **lemon juice** to the **pork** and cook, stirring, for **2 minutes**.



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.



Serve up

Bring everything to the table to serve. Build your tacos by filling the tortillas with the slaw, pulled pork and **shredded Cheddar cheese**. Drizzle over the **mild chipotle sauce**. Serve with the remaining lemon wedges.

Enjoy!