



# Tex-Mex Pork & Bean Tacos

with Avocado & Charred Corn Salsa

Grab your Meal Kit with this symbol



Sweetcorn



Red Kidney Beans



Garlic



Tomato



Coriander



Cos Lettuce



Avocado



Pork Mince



Tex-Mex Spice Blend



Passata



BBQ Sauce



Lime



Mini Flour Tortillas



Greek Yoghurt

Hands-on: 30 mins  
Ready in: 30 mins

Get ready for a hand-held feast of Tex-Mex delights! Lightly spiced tender pork with red kidney beans, corn salsa, avocado and creamy yoghurt makes these family-friendly tacos an easy dinner winner.

### Pantry items

Olive Oil

## Before you start

Our fruit and veggies need a little wash first!

### You will need

Large frying pan

### Ingredients

|                      | 4 People           |
|----------------------|--------------------|
| olive oil*           | refer to method    |
| sweetcorn            | 1 tin<br>(125g)    |
| red kidney beans     | ½ tin              |
| garlic               | 2 cloves           |
| tomato               | 2                  |
| coriander            | 1 bag              |
| cos lettuce          | 1 head             |
| avocado              | 1                  |
| pork mince           | 1 packet           |
| Tex-Mex spice blend  | 1½ sachets         |
| salt*                | ¼ tsp              |
| passata              | 1 box<br>(200g)    |
| BBQ sauce            | 1 tub<br>(40g)     |
| water*               | 2 tsp              |
| lime                 | 1                  |
| mini flour tortillas | 12                 |
| Greek yoghurt        | 1 packet<br>(100g) |

\*Pantry Items

### Nutrition

|                  | Per Serving     | Per 100g       |
|------------------|-----------------|----------------|
| Energy (kJ)      | 2660kJ (635Cal) | 511kJ (122Cal) |
| Protein (g)      | 36.6g           | 7.0g           |
| Fat, total (g)   | 25.5g           | 4.9g           |
| - saturated (g)  | 6.6g            | 1.3g           |
| Carbohydrate (g) | 58.5g           | 11.2g          |
| - sugars (g)     | 13.2g           | 2.5g           |
| Sodium (g)       | 1190mg          | 228mg          |

### Allergens

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)



### 1. Get prepped

Drain the **sweetcorn**. Drain and rinse the **red kidney beans (see ingredients list)**. Finely chop the **garlic** (or use a garlic press). Finely chop the **tomato**. Roughly chop the **coriander**. Shred the **cos lettuce**. Thinly slice the **avocado**.

**TIP:** Slice the avocado while the flesh is still in the skin, then scoop out the slices with a spoon.



### 2. Char the corn

Heat a large frying pan over a high heat. Add the **sweetcorn** and cook until lightly charred, **3-4 minutes**. Transfer to a bowl and set aside.

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



### 3. Brown the pork

Return the frying pan to a high heat with a **drizzle of olive oil**. Add the **pork mince** and cook, breaking up with a spoon, until browned, **4-5 minutes**.



### 4. Add flavour to the pork

Reduce the heat to medium-high and add the **garlic** to the frying pan. Cook until fragrant, about **1 minute**. Add **1 1/2 sachets of Tex-Mex Spice blend**, the **red kidney beans** and **salt** and stir to coat. Add the **passata**, **BBQ sauce** and **water** and mix well. Cook, stirring, until heated through, **1-2 minutes**. Season to taste with **salt** and **pepper**.



### 5. Make the salsa

Just before serving, cut the **lime** into wedges. Add the **tomato** and **coriander** to the bowl with the **corn**. **Drizzle** with **olive oil** and a **good squeeze of lime juice**. Toss to combine and season to taste with **salt** and **pepper**. Set aside. Heat the **mini flour tortillas** in a sandwich press, or on a plate in the microwave for **10 second bursts**, until warmed through.

**TIP:** Reserve the coriander for the adult portions if you like!



### 6. Serve up

Take everything to the table to serve. Build your tacos by topping the tortillas with cos lettuce, Tex-Mex pork and bean mix, avocado slices, **Greek yoghurt** and the charred corn salsa. Serve with the remaining lime wedges.

**Enjoy!**