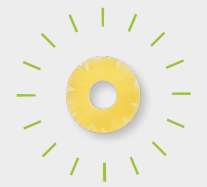




# TEX-MEX PULLED PORK TACOS

with Pineapple Salsa



Char pineapple for a smoky flavour!



Pineapple Slices



Garlic



Cucumber



Tomato



Cos Lettuce



Tex-Mex Spice Blend



Pulled Pork



Mini Flour Tortillas



Smokey Aioli



Shredded Cheddar Cheese

Hands-on: 20 mins  
Ready in: 20 mins

Need dinner on the table fast, but don't want to compromise on flavour or fun? These pulled pork tacos are coming to the rescue. The tender meat tastes like it's been cooking for hours, but they're on the table in about 20 minutes - what a win!

**Pantry Staples:** Olive Oil, Rice Wine Vinegar

## BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **large frying pan**



### 1 GET PREPPED

Drain the **pineapple slices** and roughly chop. Finely chop the **garlic** (or use a garlic press). Finely chop the **cucumber**. Thinly slice the **tomato** into half-moons. Shred the **cos lettuce**.



### 2 CHAR THE PINEAPPLE

Heat a large frying pan over a medium-high heat. Add the **pineapple** and cook, turning occasionally, until browned and slightly charred, **3-4 minutes**. Transfer to a bowl and set aside to cool slightly.



### 3 COOK THE MEXICAN PORK

Wash the frying pan, then return to a medium-high heat with **2 tbs olive oil**. Add the **garlic**, **Tex-Mex spice blend** and **pulled pork** and cook until fragrant and slightly crisp, **2 minutes**. Season to taste with **pepper**.



### 4 MAKE THE SALSA

Add the **cucumber** and **rice wine vinegar** to the bowl with the **pineapple**. **Drizzle** with **olive oil** and toss to coat. Season to taste with **salt** and **pepper**.



### 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.



### 6 SERVE UP

Bring everything to the table to serve. Build your tacos by spreading a layer of **smokey aioli** over a tortilla. Top with Mexican pulled pork, **shredded Cheddar cheese**, tomato slices, cos lettuce and pineapple salsa.

## ENJOY!

## 4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
pineapple slices	1 tin
garlic	2 cloves
cucumber	1
tomato	2
cos lettuce	1 head
Tex-Mex spice blend	2 sachets
pulled pork	1 packet
rice wine vinegar*	1 tsp
mini flour tortillas	12
smokey aioli	1 packet (100g)
shredded Cheddar cheese	1 packet (50g)

\*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2990kJ (714Cal)	668kJ (160Cal)
Protein (g)	40.2g	9.0g
Fat, total (g)	34.4g	7.7g
- saturated (g)	6.7g	1.5g
Carbohydrate (g)	57.9g	13.0g
- sugars (g)	13.5g	3.0g
Sodium (g)	1370mg	307mg

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

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

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