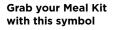


Mexican Pork Tacos

with Sweetcorn Slaw & Mango Mayonnaise











Pork Loin Steaks





Mexican Fiesta Spice Blend

Coriander



Sweetcorn

Cucumber





Slaw Mix

Mango Mayonnaise



Mini Flour Tortillas





Hands-on: 15-25 mins Ready in: 25-35 mins

Spicy (Mexican Fiesta spice blend) These bright and colourful Mexican pork tacos tick every box. With a warming spice blend plus sweet mango mayonnaise, a crisp, veggie-loaded slaw and refreshing cucumber, your tastebuds are fully catered for, just as it should be!



Olive Oil, Vinegar (White Wine or Red Wine)

Before you start

Our fruit and veggies need a little wash first!

You will need

Medium frying pan

Ingredients

-		
	2 People	4 People
olive oil*	refer to method	refer to method
garlic	1 clove	2 cloves
pork loin steaks	1 packet	2 packets
Mexican Fiesta spice blend	1 sachet	2 sachets
coriander	1 bunch	1 bunch
sweetcorn	½ tin	1 tin
cucumber	1 (medium)	1 (large)
slaw mix	1 bag (150g)	1 bag (300g)
vinegar* (white wine or red wine)	2 tsp	4 tsp
mango mayonnaise	1 packet	2 packets
mini flour tortillas	8	16

^{*}Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3630kJ (866Cal)	627kJ (150Cal)
Protein (g)	50.4g	8.7g
Fat, total (g)	38.3g	6.6g
- saturated (g)	4.5g	0.8g
Carbohydrate (g)	74.6g	12.9g
- sugars (g)	15.0g	2.6g
Sodium (g)	1520mg	264mg

Allergens

For allergens and ingredient information, visit HelloFresh.co.nz/recipes



1. Flavour the pork

SPICY! The spice blend is hot, use less if you're sensitive to heat. Finely chop the garlic (or use a garlic press). Slice the pork loin steaks into 1cm strips. In a medium bowl, combine the garlic, pork strips, Mexican Fiesta spice blend and a drizzle of olive oil. Set aside.



2. Make the slaw

Roughly chop the coriander (reserve some leaves for garnish). Drain the sweetcorn (see ingredients list). Thinly slice the cucumber into batons. In a second medium bowl, combine the **slaw mix**, coriander and vinegar. Add 1/2 the mango mayonnaise and toss to coat. Set aside.



3. Char the corn

Heat a medium frying pan over a high heat. When the pan is hot, add the **sweetcorn** and cook until lightly charred, **4-5 minutes**. Transfer to the bowl with the slaw and toss to combine.



4. Cook the pork

Return the frying pan to a medium-high heat with a drizzle of olive oil. Add the pork strips and cook, tossing occasionally, until browned and cooked through, **3-4 minutes**. Transfer to a plate.



5. Warm 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. Spread the remaining mango mayonnaise over the tortillas. Fill each tortilla with the slaw, cucumber and Mexican pork. Garnish with any reserved coriander.

Enjoy!