



# Mexican Pork Tacos

with Sweetcorn Slaw & Mango Mayonnaise

Grab your Meal Kit  
with this symbol



Garlic



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!

## Pantry items

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                             | 1 packet        | 2 packets       |
| mayonnaise                        |                 |                 |
| 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](https://www.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!