

Tex-Mex Spiced Pork & Spinach Rice with Avocado Salsa & Mayo

















Chicken-Style Stock Powder



Tex-Mex Spice Blend







Tomato



Enchilada Sauce





Coriander



Mayonnaise



Pantry items

Olive Oil, Butter, Brown Sugar, White Wine Vinegar



Hands-on: 15-25 mins Ready in: 20-30 mins





your tastebuds are fully catered for, as they should be!

This colourful Tex-Mex dish ticks every box. With a warming spice blend, plus creamy mayo and speedy rice with spinach stirred through,

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

 ${\sf Medium\ saucepan\cdot Large\ frying\ pan}$

Ingredients

2 People	4 People
refer to method	refer to method
1 packet	1 packet
1 bag (30g)	1 bag (60g)
1 sachet (5g)	1 sachet (10g)
40g	80g
1 sachet	1 sachet
1 packet	1 packet
½ packet (70g)	1 packet (140g)
pinch	pinch
1	2
1	2
drizzle	drizzle
1 bag	1 bag
1 packet (40g)	1 packet (80g)
1 packet	1 packet
	refer to method 1 packet 1 bag (30g) 1 sachet (5g) 40g 1 sachet 1 packet ½ packet (70g) pinch 1 drizzle 1 bag 1 packet (40g)

^{*}Pantry Items ** Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3865kJ (923Cal)	822kJ (196Cal)
Protein (g)	44.7g	9.5g
Fat, total (g)	50g	10.6g
- saturated (g)	18.2g	3.9g
Carbohydrate (g)	71.5g	15.2g
- sugars (g)	7.3g	1.6g
Sodium (mg)	1552mg	330mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3926kJ (938Cal)	818kJ (195Cal)
Protein (g)	41.7g	8.7g
Fat, total (g)	53.1g	11.1g
- saturated (g)	19g	4g
Carbohydrate (g)	71.5g	14.9g
- sugars (g)	7.3g	1.5g
Sodium (mg)	1577mg	328mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

If you have any questions or concerns, please visit hellofresh.co.nz/contact

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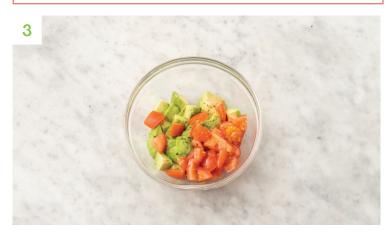


Cook the rice

- Boil the kettle. Half-fill a medium saucepan with boiling water.
- Cook basmati rice in boiling water, uncovered, over a high heat until tender,
 12 minutes.
- Drain rice and return to the saucepan. Add baby spinach leaves,
 chicken-style stock powder and 1/2 the butter and stir to combine.
- Meanwhile, combine Tex-Mex spice blend and a drizzle of olive oil in a large bowl. Add pork loin steaks and turn to coat.

CUSTOM RECIPE

If you've swapped your pork for chicken breast, place your hand flat on top of chicken and slice through horizontally to make two thin steaks. Add chicken to spice blend as above and turn to coat.



Make the salsa

- Meanwhile, roughly chop tomato. Slice avocado in half, scoop out flesh and roughly chop.
- In a small bowl, combine tomato, avocado, a pinch of salt and a drizzle of white wine vinegar and olive oil.



Cook the pork

- In a large frying pan, heat a drizzle of olive oil over a medium-high heat.
 When oil is hot, cook pork until cooked through, 3-4 minutes each side (cook in batches if your pan is getting crowded).
- Remove pan from heat, then add enchilada sauce (see ingredients), the brown sugar, a splash of water and remaining butter. Stir to combine, then turn pork to coat.

CUSTOM RECIPE

Heat the pan as above. Cook chicken until cooked through, 3-5 minutes each side. Remove pan from the heat and continue with step.



Serve up

- · Slice Tex-Mex spiced pork.
- Divide spinach rice between bowls. Top with pork and any remaining sauce from the pan.
- Tear over coriander. Serve with avocado salsa and mayonnaise.

