



Tex-Mex Spiced Pork & Spinach Rice

with Avocado Salsa & Mayo

Grab your Meal Kit with this symbol



Basmati Rice



Baby Spinach Leaves



Chicken-Style Stock Powder



Tex-Mex Spice Blend



Pork Loin Steaks



Enchilada Sauce



Tomato



Avocado



Coriander



Mayonnaise



Chicken Breast

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

Eat Me Early*
**Custom Recipe Only*

This colourful Tex-Mex dish ticks every box. With a warming spice blend, plus creamy mayo and speedy rice with spinach stirred through, your tastebuds are fully catered for, as they should be!



CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Butter, Brown Sugar, White Wine Vinegar

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

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
basmati rice	1 packet	1 packet
baby spinach leaves	1 bag (30g)	1 bag (60g)
chicken-style stock powder	1 sachet (5g)	1 sachet (10g)
butter*	40g	80g
Tex-Mex spice blend	1 sachet	1 sachet
pork loin steaks	1 packet	1 packet
enchilada sauce	½ packet (70g)	1 packet (140g)
brown sugar*	pinch	pinch
tomato	1	2
avocado	1	2
white wine vinegar*	drizzle	drizzle
coriander	1 bag	1 bag
mayonnaise	1 packet (40g)	1 packet (80g)
chicken breast**	1 packet	1 packet

*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**.

Enjoy!