



# 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 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](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!**