



Cheesy Mexican Pork Tacos

with Quick-Pickled Onion & Garlic Aioli

Grab your Meal Kit with this symbol



Red Onion



Garlic



Cos Lettuce



Tomato



Carrot



Coriander



Long Green Chilli (Optional)



Pork Mince



Mexican Fiesta Spice Blend



Mini Flour Tortillas



Garlic Aioli



Shredded Cheddar Cheese

- Hands-on: **20-30** mins
- Ready in: **25-35** mins
- Spicy (Mexican Fiesta spice blend & optional long green chilli)

Taco Tuesday has a nice ring to it, but we think these tacos are worthy of any night! With spiced pork, loads of veggies, creamy aioli and vibrant pickled onion, these handheld beauties will turn a weeknight dinner into a fiesta.

Pantry items

Olive Oil, Rice 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 frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
red onion	½	1
rice wine vinegar*	¼ cup	½ cup
water*	¼ cup	½ cup
garlic	2 cloves	4 cloves
cos lettuce	1 packet	2 packets
tomato	1	2
carrot	1	2
coriander	1 bunch	1 bunch
long green chilli (optional)	½	1
pork mince	1 packet	1 packet
Mexican Fiesta spice blend	1 sachet	1 sachet
mini flour tortillas	6	12
garlic aioli	1 packet (50g)	1 packet (100g)
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	4210kJ (1010Cal)	648kJ (155Cal)
Protein (g)	45.2g	7.0g
Fat, total (g)	61.3g	9.5g
- saturated (g)	12.4g	1.9g
Carbohydrate (g)	61.4g	9.5g
- sugars (g)	16.2g	2.5g
Sodium (g)	1540mg	237mg

Allergens

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

Visit [HelloFresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Pickle the onion

Thinly slice the **red onion** (see ingredients list). In a small bowl, combine the **rice wine vinegar**, the **water** and a **good pinch** of **sugar** and **salt**. Scrunch the **onion** in your hands, then add to the pickling liquid and stir to combine. Set aside until serving.



2. Get prepped

Finely chop the **garlic** (or use a garlic press). Shred the **cos lettuce**. Finely chop the **tomato**. Grate the **carrot** (unpeeled). Finely chop the **coriander**. Thinly slice the **long green chilli** (see ingredients list), if using.



3. Brown the pork

In a medium frying pan, heat a **drizzle** of **olive oil** over a medium-high heat. Add the **pork mince** and season with **salt** and **pepper**. Cook, breaking up with a spoon, until just browned, **4-5 minutes**.



4. Add flavour to the pork

SPICY! The **spice blend** is hot, use less if you're sensitive to heat. Add the **garlic** and **Mexican Fiesta spice blend** to the frying pan with the **pork** and stir until coated and fragrant, **1-2 minutes**.



5. Heat 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

Drain the pickled onion. Bring everything to the table to serve. Build your tacos by spreading a layer of **garlic aioli** over a tortilla. Top with the **cos lettuce**, **pork**, **shredded Cheddar cheese**, **tomato**, **carrot** and **pickled onion**. Garnish with **coriander** and **chilli** (if using).

Enjoy!