



Smokey Pork Tacos

with Charred Pineapple & Cucumber Salsa

Grab your Meal Kit with this symbol 



Garlic



Pineapple Slices



Cucumber



Cos Lettuce



Pork Loin Steaks



Mild Caribbean Jerk Seasoning



Mini Flour Tortillas



Mayonnaise

 Hands-on: 25 mins
Ready in: 25 mins

Dinner is all about balance. Just like how the sweet pineapple salsa balances the smoky spice blend on these morsels of pan-fried pork. Now the only tricky thing is balancing all the ingredients in your very full tacos as you try to eat them - don't worry, it's worth it!

Pantry items

Olive Oil, Vinegar (White Wine or Balsamic), Sugar

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

Large frying pan

Ingredients

	4 People
olive oil*	refer to method
garlic	1 clove
pineapple slices	1 tin
cucumber	1
cos lettuce	1 head
pork loin steaks	1 packet
mild Caribbean jerk seasoning	2 sachets
salt*	½ tsp
vinegar* (white wine or balsamic)	1 tsp
sugar*	¼ tsp
mini flour tortillas	16
mayonnaise	1 packet (100g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3030kJ (725Cal)	692kJ (165Cal)
Protein (g)	47.3g	10.8g
Fat, total (g)	26.6g	6.1g
- saturated (g)	3.1g	0.7g
Carbohydrate (g)	68.7g	15.6g
- sugars (g)	11.8g	2.7g
Sodium (g)	1680mg	382mg

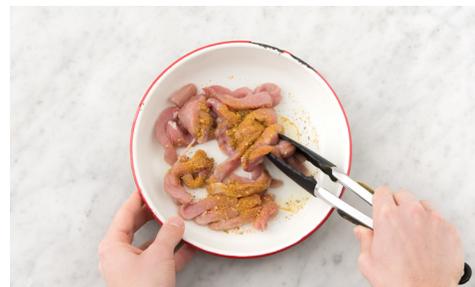
Allergens

Please visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes) for allergen information. If you have received a substitute ingredient, please be aware allergens may have changed. Always read product labels for the most up-to-date allergen information.



1. Get prepped

Finely chop the **garlic** (or use a garlic press). Reserve **1 tbs** of **juice** from the **pineapple slices**, then drain and finely chop. Finely chop the **cucumber**. Shred the **cos lettuce**.



2. Add flavour to the pork

Slice the **pork loin steaks** into 0.5cm strips. In a medium bowl, combine the **pork**, **garlic**, **mild Caribbean jerk seasoning** and the **salt**. Season with a **pinch** of **pepper** and add a **good drizzle** of **olive oil**. Toss to coat and set aside.



3. Make the salsa

Add the chopped **pineapple** and **cucumber** to a small bowl. Add the **vinegar** and **sugar** and season with **salt** and **pepper**. **Drizzle** with **olive oil** and mix well. Set aside.



4. Cook the pork

In a large frying pan, heat a **drizzle** of **olive oil** over a high heat. When the oil is hot, add **1/2** the **pork** strips to the pan and cook, tossing, until golden, **2-3 minutes**. Transfer to a plate. Repeat with the **remaining pork**.

TIP: *Cooking the pork in batches over a high heat helps keep it tender.*



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. In a small bowl, combine the **mayonnaise** and **reserved pineapple juice**.



6. Serve up

Bring everything to the table to serve. Top the tortillas with some cos lettuce, smokey pork and charred pineapple and cucumber salsa. Drizzle over the pineapple mayo.

TIP: *Serve the kids' salsa on the side if they prefer!*

Enjoy!