



Tex-Mex Pulled Jackfruit Tacos

with Sweetcorn Salsa & Creamy Aioli Slaw

Grab your Meal Kit with this symbol



Garlic



Sweetcorn



Carrot



Coriander



Slaw Mix



Garlic Aioli



Tomato Paste



Tex-Mex Spice Blend



Chilli & Lime Jackfruit



Mini Flour Tortillas

Hands-on: **20-30 mins**
Ready in: **25-35 mins**

Jackfruit marinated with mild chilli and lime – our new favourite (and totally irresistible) veggie alternative to pulled pork. Pair it with our tried-and-true Tex-Mex taco recipe that requires zero-fuss assemblage and appears on the plate in a flash.

Pantry items

Olive Oil, Butter

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
garlic	2 cloves	4 cloves
sweetcorn	½ tin	1 tin
carrot	2	4
coriander	1 bunch	1 bunch
slaw mix	1 bag (150g)	1 bag (300g)
garlic aioli	1 packet (50g)	2 packets (100g)
butter*	20g	40g
tomato paste	1 packet	2 packets
Tex-Mex spice blend	1 sachet	2 sachets
chilli & lime jackfruit	1 packet	2 packets
water*	½ cup	1 cup
mini flour tortillas	8	16

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3770kJ (901Cal)	593kJ (142Cal)
Protein (g)	19.5g	3.1g
Fat, total (g)	40.6g	6.4g
- saturated (g)	8.9g	1.4g
Carbohydrate (g)	101g	15.9g
- sugars (g)	31.7g	5.0g
Sodium (mg)	1690mg	266mg

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. Get prepped

Finely chop the **garlic** (or use a garlic press). Drain the **sweetcorn** (see ingredients list). Grate the **carrot** (unpeeled). Roughly chop the **coriander**.



2. Char the corn

Heat a medium frying pan over a high heat. Add the **sweetcorn** and cook until lightly charred, **4-5 minutes**. Transfer to a medium bowl with a **drizzle of olive oil** and a **pinch of salt and pepper**. Set aside.

TIP: Cover the pan with a lid if the corn kernels are "popping" out.



3. Make the slaw

In a medium bowl, combine the **slaw mix**, **garlic aioli** and a **generous drizzle of olive oil**. Season with a **pinch of salt and pepper**. Set aside.



4. Cook the jackfruit

Return the frying pan to a medium-high heat with the **butter** and a **drizzle of olive oil**. Add the **carrot** and cook until softened, **3-4 minutes**. Add the **garlic**, **tomato paste** and **Tex-Mex spice blend** and cook until fragrant, **1-2 minutes**. Add the **chilli & lime jackfruit** and the **water** and cook, stirring, until warmed through and fragrant, **2-3 minutes**.



5. Heat the tortillas

Just before serving, 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. Build your tacos by topping the tortillas with the Tex-Mex pulled jackfruit. Top with the sweetcorn salsa and creamy aioli slaw. Garnish with the coriander.

Enjoy!