



Tex-Mex Pulled Pork Tacos

with Pineapple Salsa & Smokey Aioli

Grab your Meal Kit with this symbol



Pineapple Slices



Garlic



Cucumber



Carrot



Cos Lettuce



Tex-Mex Spice Blend



Pulled Pork



Mini Flour Tortillas



Smokey Aioli



Shredded Cheddar Cheese

Hands-on: 20 mins
Ready in: 20 mins

Think of all the things you can do in less than half an hour... Now, add these tacos to your list! That's right, these handheld beauties will be on the table in record time, thanks to our new pulled pork and a tangy pineapple salsa .

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

Large frying pan

Ingredients

	4 People
olive oil*	refer to method
pineapple slices	1 tin
garlic	2 cloves
cucumber	1
carrot	2
cos lettuce	1 head
Tex-Mex spice blend	2 sachets
pulled pork	1 packet
rice wine vinegar*	1 tsp
mini flour tortillas	16
smokey aioli	1 packet (100g)
shredded Cheddar cheese	1 packet (50g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3440kJ (822Cal)	674kJ (161Cal)
Protein (g)	42.6g	8.4g
Fat, total (g)	37.1g	7.3g
- saturated (g)	7.0g	1.4g
Carbohydrate (g)	74.6g	14.6g
- sugars (g)	16.4g	3.2g
Sodium (g)	1530mg	299mg

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

Drain the **pineapple** slices and roughly chop. Finely chop the **garlic** (or use a garlic press). Finely chop the **cucumber**. Grate the **carrot** (unpeeled). Shred the **cos lettuce**.



2. Char the pineapple

Heat a large frying pan over a medium-high heat. Add the **pineapple** and cook, turning occasionally, until browned and slightly charred, **3-4 minutes**. Allow to cool slightly, then transfer to a medium bowl.



3. Cook the pulled pork

Wash the frying pan, then return to a medium-high heat with **2 tbs** of **olive oil**. Add the **carrot** and cook until softened, **3-4 minutes**. Add the **garlic**, **Tex-Mex spice blend** and **pulled pork** and cook until fragrant and slightly crisp, **3 minutes**. Season to taste with **pepper**.



4. Make the salsa

While the pork is cooking, add the **cucumber** and **rice wine vinegar** to the bowl with the charred **pineapple**. **Drizzle** with **olive oil** and toss to coat. Season to taste with **salt** and **pepper**.



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

Build your tacos by spreading a layer of **smokey aioli** over a tortilla. Top with some cos lettuce, Tex-Mex pulled pork, **shredded Cheddar cheese** and the charred pineapple salsa.

Enjoy!