



# Tex-Mex Spiced Pork Steaks

with Roast Veggie Toss & Smokey Aioli

Grab your Meal Kit with this symbol 



Capsicum



Carrot



Peeled & Chopped Pumpkin



Pork Loin Steaks



Tex-Mex Spice Blend



Coriander



Lime



Sweetcorn



Baby Spinach Leaves



Smokey Aioli

-  Hands-on: **30 mins**
-  Ready in: **40 mins**
-  Low Calorie

Bright, colourful and full of flavour - those are the makings of all the best meals, including this one! With Tex-Mex spiced pork, roasted veggies and smokey aioli to tie it all together, every bite of this delicious dinner will have you feeling happily satisfied.

### Pantry items

Olive Oil

## 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 too.

### You will need

Two oven trays lined with baking paper  
Large frying pan

### Ingredients

	4 People
olive oil*	refer to method
capsicum	1
carrot	2
peeled & chopped pumpkin	1 packet (800g)
pork loin steaks	1 packet
Tex-Mex spice blend	1½ sachets
coriander	1 bunch
lime	1
sweetcorn	1 tin
baby spinach leaves	1 bag (60g)
smokey aioli	1 packet (100g)

\*Pantry Items

### Nutrition

	Per Serving	Per 100g
Energy (kJ)	2170kJ (519Cal)	354kJ (85Cal)
Protein (g)	44.6g	7.3g
Fat, total (g)	23.2g	3.8g
- saturated (g)	2.8g	0.5g
Carbohydrate (g)	29.6g	4.8g
- sugars (g)	20.2g	3.3g
Sodium (g)	719mg	117mg

### 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. Prep the veggies

Preheat the oven to **220°C/200°C fan-forced**. Cut the **capsicum** into 2cm chunks. Cut the **carrot** (unpeeled) into 1cm-thick rounds.

**TIP:** Cut the veggies to the correct size so they cook in the allocated time.



### 2. Roast the veggies

Divide the **peeled & chopped pumpkin, capsicum and carrot** over two oven trays lined with baking paper. **Drizzle** with **olive oil** and season with **salt** and a **good pinch** of **pepper**. Toss to coat, then roast, tossing halfway through, until tender, **20-25 minutes**.



### 3. Get prepped

While the veggies are roasting, combine the **pork loin steaks** and **1 1/2 sachets** of **Tex-Mex spice blend** in a large bowl. **Drizzle** with **olive oil**, season with **salt** and **pepper** and toss to coat. Set aside. Roughly chop the **coriander**. Slice the **lime** into wedges. Drain the **sweetcorn**. Heat a large frying pan over a high heat. Add the **sweetcorn** and cook until lightly charred, **4-5 minutes**. Transfer to a large bowl.

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



### 4. Cook the pork

When the veggies have **15 minutes** cook time remaining, return the frying pan to a medium-high heat with a **drizzle** of **olive oil**. Add the **pork** steaks and cook until cooked through, **3-4 minutes** each side (depending on thickness). Transfer to a plate, cover to keep warm and set aside to rest.

**TIP:** The spice blend may char in the pan, this adds to the flavour!



### 5. Bring it all together

Add the roasted **veggies, baby spinach leaves, 1/2** the **coriander** and a **squeeze** of **lime juice** to the bowl with the **corn**. Toss to coat.



### 6. Serve up

Thickly slice the pork. Divide the spiced pork and roast veggie toss between plates. Garnish with the remaining coriander and any remaining lime wedges. Serve with the **smokey aioli**.

**Enjoy!**