





Cooking Made Easy

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Trisha's Peachy Pork Tortillas with Summer Slaw

Our Trisha (aka Head Storyteller) has a great new weekly column on our blog called 'That's Weird!'. It's all about flavour combinations that you would never think to put together, but which bizarrely taste absolutely incredible. We wouldn't say peachy tortillas are the wildest combo she's covered, but we're pretty sure your taste buds will do a little jig once you try them! Check out the blog at blog.hellofresh.co.uk/



30 min



family box



Peach



Garlic Clove



Mexican Spice



Pork Fillet



Red Cabbage



White Wine Vinegar



Flour Tortillas



Coriander



Natural Yoghurt

Ingredients

	2P	4P
Peach, chopped	-	4
Garlic Clove, chopped	-	3
Mexican Spice	-	1 tbsp
Pork Fillet, sliced	-	450g
Red Cabbage, sliced	-	3 cups
White Wine Vinegar 1	-	2 tbsp
Flour Tortillas 2	-	8
Coriander, chopped	-	4 tbsp
Natural Yoghurt 3	-	½ cup

⊕ May feature in another recipe

🌱 Our produce comes fresh from the farm so give it a little wash before using

LH Step for little hands

Allergens

1) Sulphites | 2) Gluten
3) Milk

Nutrition per serving: Calories: 741 kcal | Protein: 49 g | Carbs: 92 g | Fat: 18 g | Saturated Fat: 7 g

1



1 Slice the peach in half and remove the stone. Chop the peach into 1cm chunks and keep to the side for later.

3



2 Peel and very finely chop the garlic. In a bowl mix together the Mexican spice, the garlic, 1 tbsp of olive oil, a ¼ tsp of salt and a few grinds of pepper for the marinade.

4



4 Meanwhile chop the red cabbage in half lengthways through the root. Slice each half lengthways again. See that triangular shaped, white core in each half? Chop it out and throw it away. Now slice the cabbage as thinly as possible widthways. And when we say thin, we mean THIN! Chop your coriander.

7



5 In a large bowl (big enough for the cabbage) mix together the vinegar and ½ tbsp of sugar (if you have some) until the sugar dissolves. Toss the cabbage in the dressing and keep it to the side for later.

6 Pre-heat your oven to 100 degrees. Wrap the tortillas in foil or put them on a plate and cover them with another plate. Put them in the oven to warm up while you cook your pork.

7 Heat a frying pan on medium heat. Once it's hot add in the pork and cook it for around 4 mins until it is just cooked through. (We took ours out while there was still a little hint of pink left in the middle). If you only have a small frying pan cook the meat in batches so it browns off rather than stews.

8 You can make up your tortillas in the kitchen, but we reckon it's more fun if you serve your tortillas, fresh coriander, pork, red cabbage, peach chunks and yoghurt in bowls and let everyone tuck in at the table! **Tip:** *The tortillas fold better once you've popped them in the microwave for 30 seconds.*

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!