






More Than Food

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Trisha's Apple and Pork Tortillas with Winter Slaw

Our Trisha (aka Head Storyteller) has a great 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 apple and pork 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 mins



Peach (1)



Garlic Clove (2)



Mexican Spice
(1 tbsp)



Pork Fillet (250g)



Red Cabbage (½)



Coriander (2 tbsp)



White Wine Vinegar
(1 tbsp)




Wholemeal Tortilla
(4)



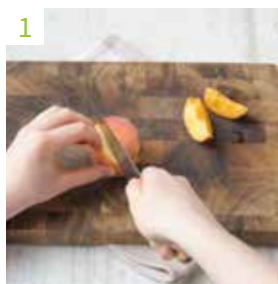
Natural Yoghurt (½ pot)

Ingredients

	2 PEOPLE	ALLERGENS
Apple, chopped	1	
Garlic Clove, chopped	2	
Mexican Spice	1 tbsp	
Pork Fillet, sliced	250g	
Red Cabbage, sliced	½	
Coriander, chopped	2 tbsp	
White Wine Vinegar	1 tbsp	Sulphites
Wholemeal Tortilla	4	Gluten
Natural Yoghurt	½ pot	Milk

 Our fruit and veggies come fresh from the farm so give them a little wash before using

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



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



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

3 Slice the pork widthways into micro-thin slices. Put the pork into the bowl with the marinade and leave for 15 mins.



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 quarter? 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.



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 an ovenproof 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, apple chunks and yoghurt in bowls and let everyone tuck in at the table!

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