



# Chipotle Pork Tacos and Wedges

with Coleslaw and Cheese

Family 30-35 Minutes • Medium Spice • 1 of your 5 a day

3



Potatoes



Mature Cheddar  
Cheese



Lime



Garlic Clove



Coleslaw Mix



Pork Mince



Tomato Puree



Chipotle Paste



Chicken Stock  
Paste



Plain Taco  
Tortillas



Beef Mince

### Pantry Items

Oil, Salt, Pepper, Honey

### CUSTOM RECIPE

If you chose to swap or upgrade your protein, then just follow the instructions on the back of this card.

Happy cooking!

## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in red are hot!

## Cooking tools

Baking tray, grater, fine grater, garlic press, bowl and frying pan.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Mature Cheddar Cheese** 7)	30g	40g	60g
Lime**	½	1	1
Garlic Clove**	2	3	4
Coleslaw Mix**	120g	240g	240g
Pork Mince**	240g	360g	480g
Tomato Puree	30g	45g	60g
Chipotle Paste	20g	30g	40g
Chicken Stock Paste	10g	15g	20g
Plain Taco Tortillas 13)	4	6	8
Beef Mince**	240g	360g	480g
Pantry	2P	3P	4P
Honey*	1 tbsp	1½ tbsp	2 tbsp
Water for the Pork*	100ml	150ml	200ml

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	598g	100g	598g	100g
Energy (kJ/kcal)	3565 / 852	596 / 142	3339 / 798	558 / 133
Fat (g)	35.3	5.9	28.7	4.8
Sat. Fat (g)	14.4	2.4	13.1	2.2
Carbohydrate (g)	97.5	16.3	97.2	16.2
Sugars (g)	17.4	2.9	17.1	2.9
Protein (g)	39.1	6.5	42.4	7.1
Salt (g)	2.58	0.43	2.58	0.43

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

7) Milk 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

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## Cook the Wedges

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 2cm wide wedges (no need to peel). Pop onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat.

Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



## Spice Things Up

Once the **mince** has browned, drain and discard any excess fat, then stir in the **garlic** and **tomato puree**. Cook for 1 min more.

Stir in the **chipotle paste** (add less if you'd prefer things milder), **chicken stock paste**, **honey** and **water for the pork** (see pantry for both amounts). Stir to combine, bring to the boil and simmer until thickened, 3-4 mins. **IMPORTANT:** The mince is cooked when no longer pink in the middle



## Do the Prep

Meanwhile, grate the **cheese**. Zest and halve the **lime** (see ingredients for amount).

Peel and grate the **garlic** (or use a garlic press).

In a medium bowl, combine the **lime juice**, a drizzle of **oil** and a pinch of **salt** and **pepper**. Add the **coleslaw mix** and toss to coat in the **dressing**, then set aside.



## Warm the Tortillas

Meanwhile, pop the **tortillas** (2 per person) into the oven to warm through, 1-2 mins.

Once the **sauce** has thickened, remove from the heat. Taste and season with **salt** and **pepper** if needed.



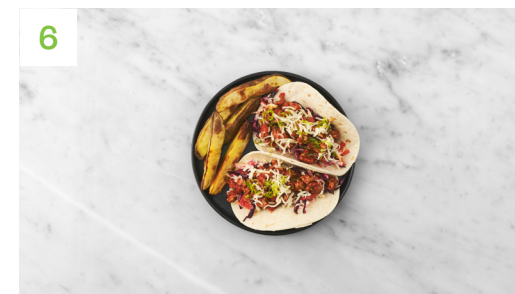
## Bring on the Pork

Heat a large frying pan on medium-high heat (no oil).

Add the **pork mince** and fry until browned, 5-6 mins. Use a spoon to break it up as it cooks. **IMPORTANT:** Wash your hands and equipment after handling raw mince.

## CUSTOM RECIPE

If you've chosen to get **beef mince** instead of **pork**, cook the recipe in the same way.



## Assemble your Tacos

Lay the **tortillas** onto your plates and top with the **chipotle pork** and **coleslaw**.

Sprinkle over the **cheese** and a pinch of **lime zest** to finish.

Serve with the **wedges** alongside. **TIP:** Tacos are best enjoyed eaten by hand - get stuck in!

## Enjoy!