

Tex-Mex Style Pork Mince Tacos

with Tomato Salsa, Baby Gem, Cheese and Soured Cream



20 Minutes • Mild Spice • 1 of your 5 a day













Central American



Style Spice Mix



Chicken Stock Paste



Baby Gem Lettuce

Tomato Puree



Mature Cheddar



Cheese



Medium Tomato



Lime

Plain Taco Tortilla



Soured Cream

Before you start

Our fruit and veggies need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Frying pan, garlic press, grater, bowl and baking tray. Ingredients

9				
	2P	3P	4P	
Pork Mince**	240g	360g	480g	
Garlic Clove**	1	1	2	
Central American Style Spice Mix	1 sachet	1 sachet	2 sachets	
Tomato Puree	1 sachet	1½ sachets	2 sachets	
Water for the Sauce*	75ml	120ml	150ml	
Chicken Stock Paste	10g	15g	20g	
Baby Gem Lettuce**	1	1½	2	
Mature Cheddar Cheese** 7)	30g	45g	60g	
Lime**	1	1	1	
Medium Tomato	1	2	2	
Plain Taco Tortilla 13)	6	9	12	
Soured Cream** 7)	75g	150g	150g	
*Not Included **Store in the Fridge				

Nutrition

	Per serving	Per 100g
for uncooked ingredient	416g	100g
Energy (kJ/kcal)	3005 /718	723 / 173
Fat (g)	37.1	8.9
Sat. Fat (g)	17.0	4.1
Carbohydrate (g)	65.0	15.6
Sugars (g)	7.4	1.8
Protein (g)	34.9	8.4
Salt (g)	2.30	0.55

Nutrition for uncooked ingredients based on 2 person recipe.

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, gluten and sulphites.

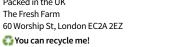
Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Fry Time

- a) Heat a drizzle of oil in a medium frying pan on medium-high heat.
- b) When the oil is hot, add the pork mince and cook until browned, 4-5 mins. Use a spoon to break it up as it cooks, then drain and discard any excess fat. IMPORTANT: Wash your hands and equipment after handling raw mince.
- c) Season with salt and pepper.



Make the Salsa

- a) Chop the tomato into small pieces and pop into a medium bowl.
- **b)** Drizzle over a little **olive oil**, squeeze in some lime juice, then season with salt and pepper. Mix together.
- c) Cut any remaining lime into wedges.



Simmer and Spice

- a) Meanwhile, peel and grate the garlic (or use a garlic press).
- **b)** Once the mince is browned, add the **garlic**, Central American style spice mix (add less if you don't like heat) and tomato puree to the pan. Stirfry for 1 min.
- c) Stir in the water for the sauce (see ingredients for amount) and chicken stock paste. Lower the heat and simmer until thickened, 1-2 mins. **IMPORTANT:** The mince is cooked when no longer pink in the middle.
- d) Once thickened, taste and season with salt and **pepper** if needed.



Prep the Rest

- a) Meanwhile, preheat your oven to 200°C.
- b) Trim the baby gem, halve lengthways, then thinly slice widthways.
- c) Grate the cheese.
- d) Halve the lime.



Warm the Tortillas

a) Just before you are ready to serve, pop the tortillas onto a baking tray and into the oven to warm through, 1-2 mins.



Assemble and Serve

- a) When everything is ready, lay the tortillas onto your serving plates (3 per person).
- b) Make your tacos by starting with the baby gem, then adding spoonfuls of the mince, cheese and tomato salsa - as much as you'd like.
- c) Finish with a dollop of soured cream.
- d) Serve the lime wedges alongside for squeezing over. TIP: Tacos are best enjoyed eaten by hand get stuck in!

Enjoy!