



Tex-Mex Style Pork Mince Tacos

with Tomato Salsa, Baby Gem, Cheese and Soured Cream

11

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



-  Pork Mince
-  Garlic Clove
-  Central American Style Spice Mix
-  Tomato Puree
-  Chicken Stock Paste
-  Baby Gem Lettuce
-  Mature Cheddar Cheese
-  Lime
-  Medium Tomato
-  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

	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

- Heat a drizzle of **oil** in a medium frying pan on medium-high heat.
- 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.*
- Season with **salt** and **pepper**.



Make the Salsa

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



Simmer and Spice

- Meanwhile, peel and grate the **garlic** (or use a garlic press).
- 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. Stir-fry for 1 min.
- 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.*
- Once thickened, taste and season with **salt** and **pepper** if needed.



Warm the Tortillas

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



Prep the Rest

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



Assemble and Serve

- When everything is ready, lay the **tortillas** onto your serving plates (3 per person).
- 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.
- Finish with a dollop of **soured cream**.
- Serve the **lime wedges** alongside for squeezing over. **TIP:** *Tacos are best enjoyed eaten by hand - get stuck in!*

Enjoy!