



Mexican Spiced Pork Steaks

with Roast Veggie Toss & Smokey Aioli

Grab your Meal Kit
with this symbol



Potato



Capsicum



Carrot



Pork Loin Steaks



Tex-Mex
Spice Blend



Coriander



Lime



Sweetcorn



Mixed Salad
Leaves



Smokey Aioli



Chicken
Breast



Hands-on: **30-40 mins**
Ready in: **40-50 mins**



Calorie Smart



Naturally gluten-free
Not suitable for Coeliacs



CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Two oven trays lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
capsicum	1	2
carrot	1	2
pork loin steaks	1 packet	1 packet
Tex-Mex spice blend	¾ sachet	1½ sachet
coriander	1 bag	1 bag
lime	½	1
sweetcorn	1 tin (125g)	1 tin (300g)
mixed salad leaves	1 bag (30g)	1 bag (60g)
smokey aioli	1 packet (50g)	1 packet (100g)
chicken breast**	1 small packet	1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Base Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2452kJ (586Cal)	357kJ (85Cal)
Protein (g)	46.2g	6.7g
Fat, total (g)	22.5g	3.3g
- saturated (g)	2.7g	0.4g
Carbohydrate (g)	45.2g	6.6g
- sugars (g)	16.8g	6.6g
Sodium (mg)	609mg	89mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2471kJ (590Cal)	352kJ (84Cal)
Protein (g)	46.8g	6.7g
Fat, total (g)	22.7g	3.2g
- saturated (g)	2.7g	0.4g
Carbohydrate (g)	46.1g	6.6g
- sugars (g)	17.6g	2.5g
Sodium (mg)	608mg	87mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Prep the veggies

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into small chunks. Cut the red **capsicum** into bite-sized chunks. Cut the **carrot** into rounds.

2



Roast the veggies

Divide the **potato**, **capsicum** and **carrot** between two lined oven trays. Drizzle with **olive oil** and season with the **salt** and a good pinch of **pepper**. Toss to coat then roast until tender, **20-25 minutes**.

3



Get prepped

While the veggies are roasting, combine the **pork loin steaks** and **Tex-Mex spice blend** in a large bowl. Drizzle with **olive oil**, season and toss to coat. Set aside. Roughly chop the **coriander**. Slice the **lime** into wedges. Drain the **sweetcorn**. Heat a large frying pan over a high heat. Cook the **sweetcorn**, tossing, until lightly charred, **4-5 minutes**. Transfer to a large bowl.

TIP: Cover the pan with a lid if the corn kernels are "popping" out.

CUSTOM RECIPE

Place your hand flat on top of the chicken breast and slice through horizontally to make two thin steaks. In a large bowl, combine the chicken and Tex-Mex spice blend. Drizzle with olive oil, season and toss to coat. Set aside.

4



Cook the pork

Return the frying pan to a medium-high heat. Cook the **pork steaks** until cooked through, **3-4 minutes** each side (depending on thickness). Remove from the heat.

CUSTOM RECIPE

Once the pan is hot, cook the chicken steaks until cooked through, 3-5 minutes each side.

5



Bring it all together

Add the **roasted veggies** to the bowl with the **corn**, then add the **mixed salad leaves** and 1/2 the **coriander**. Add a squeeze of **lime juice** and toss to coat. Season to taste.

6



Serve up

Slice the spiced pork steaks and divide between plates. Serve the pork and roast veggie toss with the **smokey aioli**. Sprinkle the roast veggie toss with the remaining coriander.

CUSTOM RECIPE

Slice the spiced chicken steaks. Serve the rest of the meal as above.

Enjoy!