

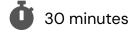




Smoky Pork

Crunchy Tacos

Smoky pork mince served with a rainbow of red cabbage, diced tomato and avocado slices, stuffed into crunchy taco shells with tangy yoghurt.





4 servings



Spice it up!

To spice up the pork mince, add extra smoked paprika, ground cumin, coriander, and dried oregano. For extra spice, add a pinch of cayenne pepper.

PROTEIN TOTAL FAT CARBOHYDRATES 54g

36g

FROM YOUR BOX

CORN COBS	2
RED CABBAGE	1/4
TOMATOES	2
AVOCADOS	2
BROWN ONION	1
PORK MINCE	500g
TOMATO PASTE	1 sachet
TACO SHELLS	12-pack
GREEK YOGHURT	1 tub

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, apple cider vinegar, smoked paprika

KEY UTENSILS

large frypan

NOTES

For picky eaters, leave the cabbage undressed. Alternatively, for extra flavour, dress with yoghurt or mayonnaise.

For extra flavour in your yoghurt, add the zest and juice of a lime and a crushed garlic clove.



1. COOK THE CORN

Set oven to 180°C.

Heat a frypan over medium-high heat. Cut corn into cobettes. Coat with oil, salt and pepper. Add to pan and cook, turning occasionally, for 8-10 minutes until charred. Remove corn and reserve pan.



2. PREPARE THE FILLINGS

Thinly slice **cabbage**. Add to a bowl and dress with **3 tbsp olive oil**, **2 tbsp vinegar**, **salt and pepper** (see notes).

Dice tomatoes and slice avocados.



3. COOK THE PORK

Reheat frypan over medium-high heat. Slice onion and cook for 2-3 minutes until softened. Add pork, tomato paste, 1 tbsp paprika and 1/4 cup water. Cook for 8 minutes. Season to taste with salt and pepper.



4. WARM THE TACO SHELLS

Warm the **taco shells** in the oven for 3–4 minutes.



5. FINISH AND SERVE

Assemble tacos at the table with pork, fillings and **yoghurt** (see notes). Serve with corn cobs on the side.



How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



