















# Mexican Style Spiced Pork Loaded Buns

with Mustardy Potato Salad and Rocket

**Quick** 20-25 Minutes • Mild Spice

38



-  Salad Potatoes
-  British Pork Mince
-  Garlic Clove
-  Tomato Puree
-  Mexican Style Spice Mix
-  Chicken Stock Paste
-  Mature Cheddar Cheese
-  Brioche Hot Dog Buns
-  Mayonnaise
-  Wholegrain Mustard
-  Wild Rocket
-  British Beef Mince

#### Pantry Items

Oil, Salt, Pepper, Tomato Ketchup, Honey, Olive Oil

↔ Swap to Beef Mince

If you chose to swap to beef mince, 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

Kettle, saucepan, frying pan, garlic press, grater, baking tray, colander and bowl.

## Ingredients

Ingredients	2P	3P	4P
Salad Potatoes	350g	500g	700g
British Pork Mince**	240g	360g	480g
Garlic Clove**	2	3	4
Tomato Puree	30g	45g	60g
Mexican Style Spice Mix	1 sachet	1 sachet	2 sachets
Chicken Stock Paste	10g	15g	20g
Mature Cheddar Cheese** 7)	30g	40g	60g
Brioche Hot Dog Buns 7) 8) 11) 13)	2	3	4
Mayonnaise 8) 9)	32g	48g	64g
Wholegrain Mustard 9)	17g	25g	34g
Wild Rocket**	20g	40g	40g
British Beef Mince**	240g	360g	480g

Pantry	2P	3P	4P
Tomato Ketchup*	1 tbsp	1½ tbsp	2 tbsp
Water for the Sauce*	150ml	225ml	300ml
Honey*	½ tbsp	¾ tbsp	1 tbsp
Olive Oil*	½ tbsp	¾ tbsp	1 tbsp

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

## Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	527g	100g	527g	100g
Energy (kJ/kcal)	3579 /855	680 /162	3353 /801	637 /152
Fat (g)	46.5	8.8	39.9	7.6
Sat. Fat (g)	18.4	3.5	17.1	3.2
Carbohydrate (g)	72.9	13.8	72.6	13.8
Sugars (g)	14.4	2.7	14.1	2.7
Protein (g)	38.4	7.3	41.6	7.9
Salt (g)	3.12	0.59	3.12	0.59

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

7) Milk 8) Egg 9) Mustard 11) Soya 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, mollusc, 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.

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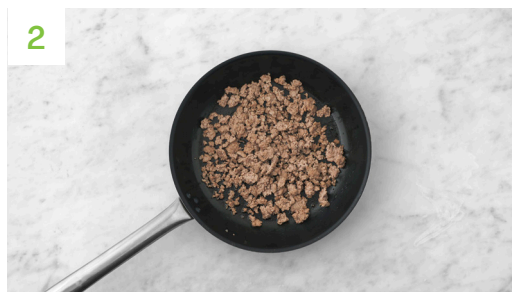
## Cook the Potatoes

- Boil a full kettle.
- While it boils, chop the **salad potatoes** into 3cm chunks (no need to peel).
- Pour the **boiled water** into a large saucepan with **¼ tsp salt** and bring back to the boil on high heat.
- Add the **potatoes**, lower the heat to medium and cook until you can easily slip a knife through, 15-20 mins.



## Finish your Prep

- Meanwhile, heat your grill to high. Grate the **Cheddar**.
- Slice the **buns** top down through the middle (but not all the way through) and pop them onto a baking tray. Set aside for now.
- Once the **mince** has thickened, taste and season with **salt** and **pepper** as required. Remove from the heat.

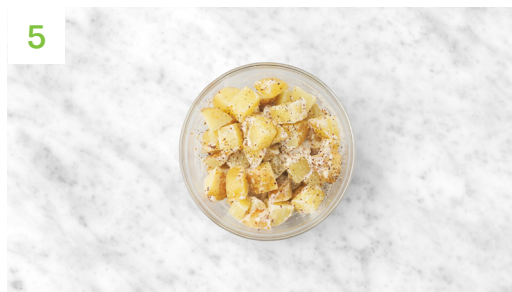


## Fry the Mince

- Meanwhile, heat a large frying pan on medium-high heat (no oil).
- Once hot, 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.
- Meanwhile, peel and grate the **garlic** (or use a garlic press).

↔ Swap to Beef Mince

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



## Make the Potato Salad

- Once the **potatoes** are cooked, drain in a colander and run under **cold water** to cool them down. Allow them to drain thoroughly.
- Meanwhile, a few mins before everything's ready, pop the **buns** under the grill to warm through, 2-3 mins.
- Once drained, pop the **potato chunks** into a large bowl with the **mayo**, **mustard** (add less if you prefer), **honey** and **olive oil** (see pantry for both amounts). Season with **salt** and **pepper** and mix together.



## Add the Flavour

- When the **mince** has browned, drain and discard any excess fat. Season with **salt** and **pepper**. **IMPORTANT:** It's cooked when no longer pink in the middle.
- Add the **garlic**, **tomato puree** and **Mexican style spice mix**. Cook for 30 secs.
- Stir in the **chicken stock paste**, **ketchup** and **water for the sauce** (see pantry for both amounts).
- Bring to the boil, then lower the heat and simmer until thickened, 2-3 mins.



## Finish and Serve

- Transfer the **buns** to your plates and spoon in the **mince**.
- Sprinkle the **cheese** on top.
- Serve the **potato salad** and **rocket** alongside, drizzling a little **olive oil** over the **rocket leaves** to finish.

Enjoy!