



Pulled Pork and Chorizo Chilli Loaded Fries

with Cheese and Soured Cream

Street Food 40-45 Minutes • Mild Spice • 2 of your 5 a day

34



Potatoes



Slow Cooked
Pork Shoulder



Chorizo



Garlic Clove



Mexican Style
Spice Mix



Finely Chopped
Tomatoes



Chicken Stock
Paste



Mature Cheddar
Cheese



Soured Cream

Pantry Items

Oil, Salt, Pepper, Sugar

Before you start

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

Cooking tools

Baking tray, ovenproof dish, aluminium foil, frying pan, garlic press and grater.

Ingredients

Ingredients	2P	3P	4P
Potatoes	700g	1150g	1400g
Slow Cooked Pork Shoulder**	425g	640g	850g
Chorizo**	60g	90g	120g
Garlic Clove**	2	3	4
Mexican Style Spice Mix	1 sachet	2 sachets	2 sachets
Finely Chopped Tomatoes	1 carton	1½ cartons	2 cartons
Chicken Stock Paste	10g	15g	20g
Mature Cheddar Cheese** 7)	30g	40g	60g
Soured Cream** 7)	75g	150g	150g
Pantry	2P	3P	4P
Sugar for the Sauce*	1 tsp	1½ tsp	2 tsp
Water for the Sauce*	100ml	150ml	200ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	4158/994	523/125
Fat (g)	46.2	5.8
Sat. Fat (g)	19.5	2.5
Carbohydrate (g)	82.5	10.4
Sugars (g)	16.8	2.1
Protein (g)	66.0	8.3
Salt (g)	5.21	0.66

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk

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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Eyes on the Fries

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide fries (no need to peel).

Pop the **fries** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, bake on the top shelf until golden, 30-35 mins. Turn halfway through.



Sauce Things Up

Once browned, add the **garlic** and **Mexican style spice mix** to the pan and stir-fry for 30 secs.

Pour in the **finely chopped tomatoes**, **chicken stock paste**, **sugar** and **water for the sauce** (see pantry for both amounts). Season with **salt** and **pepper**.

Bring back up to the boil, then reduce to a simmer. Cook until thickened, 6-7 mins.

Meanwhile, grate the **cheese**.



Roast the Pork

Meanwhile, remove the **pork shoulder** from its packaging. Place in an ovenproof dish along with the **juices** and cover loosely with foil.

Roast on the middle shelf of your oven for 25-30 mins. **IMPORTANT:** Ensure the pork is piping hot throughout.



Get Shredding

Once the **pork** is cooked, remove from the oven, then discard the foil and any cooking juices. Use two forks to shred the **pork** as finely as you can.

Stir the **pulled pork** through your **chorizo chilli**. Cook until everything's piping hot, 2-3 mins.

Taste and season with **salt** and **pepper** if needed.



Make your Chorizo Chilli

While everything roasts, heat a large frying pan on medium-high heat (no oil).

Once hot, add the **chorizo** and fry until it starts to brown, 3-4 mins.

Meanwhile, peel and grate the **garlic** (or use a garlic press).



Load up and Serve

Share your **fries** between your plates, then pile on the **pulled pork and chorizo chilli**.

Scatter over the **cheese** and top with a generous dollop of **soured cream** to finish.

Enjoy!