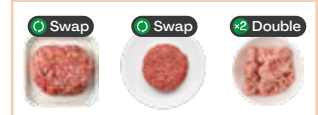




Charred Corn and Jalapeño Pork Tacos

with Sour Cream and Cheddar

20 Minutes



Customized Protein **+** Add **↻** Swap or ***2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

Ground Beef 250 g | 500 g **↻** Beyond Meat® 2 | 4 ***2** Ground Pork 500 g | 1000 g



- Ground Pork 250 g | 500 g
- Flour Tortillas 6 | 12
- Jalapeño 1 | 2
- Corn Kernels 113 g | 227 g
- Red Wine Vinegar 1 tbsp | 2 tbsp
- Red Cabbage, shredded 113 g | 226 g
- Tex-Mex Paste 1 tbsp | 2 tbsp
- Chipotle Sauce 4 tbsp | 8 tbsp
- Cheddar Cheese, shredded ½ cup | 1 cup
- Sour Cream 2 | 4
- Green Onion 1 | 2

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Oil, sugar, pepper, salt

Cooking utensils | Baking sheet, large non-stick pan, measuring spoons, medium bowl, paper towels, whisk

1



Char corn and jalapeños

- Before starting, preheat the broiler to high. Wash and dry all produce.

- Quarter **jalapeño** lengthwise, then core. (**TIP:** We suggest using gloves when prepping jalapeños!)
- Add **corn** to an unlined baking sheet, then pat dry with paper towels.
- Add **jalapeños** next to **corn**. Drizzle **1 tsp** (2 tsp) **oil** over **jalapeños**, then spread over both sides. Season with **a pinch of salt**.
- Broil in the **top** of the oven, flipping **jalapeños** and tossing **corn** halfway through, until dark-brown in spots, 5-6 min.
- When done, transfer **charred jalapeños** to a cutting board to cool.

4



Warm tortillas

- While **pork** cooks, wrap **tortillas** in paper towels.
- Microwave until **tortillas** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm tortillas!)
- Roughly chop **charred jalapeños**.

2



Prep and make slaw

- Meanwhile, thinly slice **green onion**.
- Add **2 tsp** (4 tsp) **vinegar**, **¼ tsp** (½ tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a medium bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.
- Add **cabbage** and **green onions** to the bowl, then toss to combine. Set aside.

3



Cook pork

🔄 Swap | **Ground Beef**

🔄 Swap | **Beyond Meat®**

×2 Double | **Ground Pork**

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **pork**.
- Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min. ******
- Season with **salt** and **pepper**.
- Add **Tex-Mex paste** to the pan. Cook, stirring often, until **pork** is coated, 1 min.

5



Finish pork filling

- Add **charred jalapeños** and **corn** to the pan with **pork**. Cook, stirring often, until mixture is combined, 1 min.
- Remove the pan from heat, then stir in **chipotle sauce** until combined and warmed through.

6



Finish and serve

- Divide **tortillas** between plates. Top with **coleslaw**, **cheese** and **pork filling**.
- Dollop **sour cream** over top.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

3 | Cook beef

🔄 Swap | **Ground Beef**

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **pork**. ******

3 | Cook Beyond Meat®

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook and plate it the same way as the **pork**, breaking up patties into smaller pieces, until crispy, 5-6 min. ******

3 | Cook pork

×2 Double | **Ground Pork**

If you've opted for **double pork**, cook it in the same way the recipe instructs you to cook the regular portion of **pork**. Work in batches, if necessary.