

Customized Protein Add

# Carb Smart Fiesta Pork Salad

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 🦫

with Charred Corn Salsa and Chipotle Crema

Smart Meal

🗘 Swap)

25 Minutes

2 Double







Turkey 250 g | 500 g

Meat®

500 g | 1000 g

**Ground Pork** 250 g | 500 g



Tortilla Chips 421/2 g | 85 g



Spring Mix



Corn Kernels

113 g | 227 g

113 g | 227 g



Tomato



1 | 2









1 2

1 | 2



Sour Cream 1 | 2

Chipotle Sauce



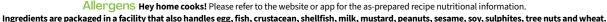


Tex-Mex Paste



1 tbsp | 2 tbsp 1 tbsp | 2 tbsp





Cooking utensils | Baking sheet, large bowl, large non-stick pan, measuring spoons, medium bowl, small bowl, zester



# Prep

- · Before starting, preheat the broiler to high.
- · Wash and dry all produce.
- Peel, then cut **red onion** into 1/4-inch pieces.
- Zest, then juice lime.
- Cut tomato into ½-inch pieces.
- Thinly slice green onion.
- Add vinegar, ¼ tsp (½ tsp) sugar and 1 tbsp (2 tbsp) oil to a large bowl. Season with salt and **pepper**, then stir to combine. (NOTE: This is your salad dressing.)



## Char veggies

- Add corn, red onions and ½ tbsp (1 tbsp) oil to an unlined baking sheet. Season with salt and **pepper**, then toss to coat.
- Broil in the middle of the oven, stirring halfway through, until lightly charred, 6-7 min.
- Transfer charred veggies to a medium bowl.



## Cook pork

O Swap | Ground Turkey

🔘 Swap | Beyond Meat®

😢 Double | Ground Pork

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **pork** to the dry pan.
- · Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Add **Tex-Mex paste** and **2 tbsp** (4 tbsp) water. Cook, stirring frequently, until fragrant, 30 sec.
- Season with salt and pepper.





## Make salsa and crema

- Meanwhile, add tomatoes, half the green onions and 2 tsp (4 tsp) lime juice to the medium bowl with charred veggies.
- Season with salt and pepper, then stir to combine.
- Add chipotle sauce, sour cream and lime zest to a small bowl. Season with salt and **pepper**, then stir to combine.



## Finish and serve

- Cut a corner of the pack of tortilla chips. Lightly crush half the chips (all for 4 ppl).
- Add spring mix to the large bowl with dressing. Toss to coat.
- Divide salad between plates.
- Top with pork, corn salsa and crushed chips.
- Dollop with chipotle crema and sprinkle remaining green onions over top.

Measurements within steps

1 tbsp

oil

Ingredient

3 | Cook turkey

#### Swap | Ground Turkey

If you've opted to get turkey, add 1/2 tbsp (1 tbsp) oil to the pan, then add turkey. Cook **turkey** in the same way the recipe instructs you to cook the **pork**.\*\*

## 3 | Cook Beyond Meat®

#### O 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

#### 😡 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.