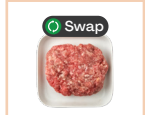




Mexican-Inspired Pork Stew

with Tortilla Chips

Family Friendly 20-30 Minutes



Ground Beef
250 g | 500 g

[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](http://www.hellofresh.ca)



Ground Pork
250 g | 500 g



Corn Kernels
113 g | 227 g



Tex-Mex Paste
1 tbsp | 2 tbsp



Green Bell Pepper
1 | 2



Tortilla Chips
85 g | 170 g



Crushed Tomatoes with Garlic and Onion
1 | 2



Cheddar Cheese, shredded
½ cup | 1 cup



Sour Cream
1 | 2



Garlic Salt
1 tsp | 2 tsp



Chipotle Powder
1 tsp | 1 tsp

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 | Pepper, salt, oil

Cooking utensils | Large pot, measuring cups, measuring spoons, slotted spoon

1

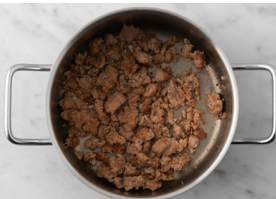


Prep

- Before starting, wash and dry all produce.
- **Heat Guide for Step 3:**
- Mild: ⅛ tsp (¼ tsp) • Medium: ¼ tsp (½ tsp)
- Spicy: ½ tsp (1 tsp)

- Core, then cut **pepper** into ¼-inch pieces.

2



Cook pork

🔄 Swap | Ground Beef

- Heat a large pot over medium-high heat. (**NOTE:** You can also use a deep, large non-stick pan.)
- When the pot is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**
- Season with **salt** and **pepper**.
- Using a slotted spoon, transfer **pork** to a plate. Set aside.

3



Cook veggies

- Add ½ **tbsp** (1 **tbsp**) **oil** to the same pot, then **peppers** and **corn**.
- Cook, stirring often, scraping up any browned bits on the bottom of the pot, until **peppers** soften, 2-3 min.
- Add **Tex-Mex paste**, **garlic salt** and ⅛ **tsp** (¼ **tsp**) **chipotle powder**. (**NOTE:** Reference heat guide.)
- Stir to coat **veggies**.

4



Cook stew

- Add **crushed tomatoes**, **pork**, any **pork juices** from the plate and ½ **cup** (1 **cup**) **water** to the same pot.
- Bring to a boil over high.
- Once boiling, reduce heat to medium-high. Simmer, stirring occasionally, until **stew** thickens slightly, 5-6 min.
- Season with **salt** and **pepper**, to taste.

5



Finish and serve

- Divide **stew** between bowls, then sprinkle **cheese** over top.
- Dollop with **sour cream**.
- Serve **tortilla chips** alongside.

Measurements
within steps

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

2 | 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****

** Cook to a minimum internal temperature of 74°C/165°F.