HELLO FRESH

Mexican-Inspired Pork Stew
with Tortilla Chips

Family Friendly   20-30 Minutes
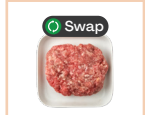
↻ Swap

Ground Beef
250 g | 500 g

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

Ingredient quantities 56 g | 113 g
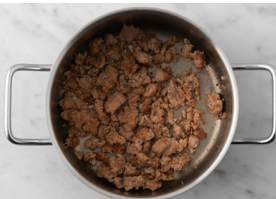2 person | 4 person

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.

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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.