



Carb Smart Fiesta Pork Salad

with Charred Corn Salsa and Chipotle Crema

Smart Meal

25 Minutes

Customized Protein

+ Add

Swap

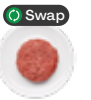
or

*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



Ground Pork
250 g | 500 g



Tortilla Chips
42 ½ g | 85 g



Spring Mix
113 g | 227 g



Corn Kernels
113 g | 227 g



Tomato
1 | 2



Red Onion
1 | 2



Green Onion
1 | 2



Lime
1 | 2



Sour Cream
1 | 2



Chipotle Sauce
2 tbsp | 4 tbsp



Tex-Mex Paste
1 tbsp | 2 tbsp



Seasoned Rice Vinegar
1 tbsp | 2 tbsp

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, oil, salt, sugar

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

1



Prep

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

- Peel, then cut **red onion** into ¼-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 **tblsp**) **oil** to a large bowl. Season with **salt** and **pepper**, then stir to combine. (**NOTE:** This is your salad dressing.)

4



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.

2



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.

5



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.

3



Cook pork

Swap | **Ground Beef**

Swap | **Beyond Meat®**

- 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 **tblsp**) **water**. Cook, stirring frequently, until fragrant, 30 sec.
- Season with **salt** and **pepper**.

Measurements
within steps

1 **tbsp** (2 **tblsp**) **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 it the same way as the **pork**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.**

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