



Mexican-Inspired Pork Stew

with Tortilla Chips

Family Friendly

25-35 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](http://www.hellofresh.ca)

 Ground Beef 250 g 500 g	 Beyond Meat® 2 4
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 Ground Pork 250 g 500 g	 Corn Kernels 341 ml 341 ml
 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.

1



Prep

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

- Core, then cut **pepper** into ¼-inch pieces.
- Drain, then rinse **corn** and pat dry with paper towels. (NOTE: If you received canned corn, only use half the corn for 2 ppl. Reserve the remaining for another creation.)

4



Cook stew

- Add **crushed tomatoes, pork, any resting 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.

2



Cook pork

- 🔄 Swap | **Ground Beef**
- 🔄 Swap | **Beyond Meat®**

- 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 **tblsp**) **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.

5



Finish and serve

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

3



Cook veggies

- Add ½ **tbsp** (1 **tblsp**) **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 ⅓ **tsp** (¼ **tsp**) **chipotle powder**. (NOTE: Reference heat guide.)
- Stir to coat **veggies**.

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****

2 | 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.**