



Carb Smart Fiesta Pork Salad

with Charred Corn Salsa and Chipotle Crema

Smart Meal

25 Minutes

Customized Protein

+ Add

Swap

or

x2 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.

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

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**.
- In a large bowl, add **vinegar**, ¼ **tsp** (½ tsp) **sugar** and **1 tbsp** (2 tbsp) **oil**. Season with **salt** and **pepper**, then stir to combine. (**NOTE:** This is your salad dressing.)

4



Make salsa and crema

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

2



Char veggies

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

3



Cook pork

Swap | **Ground Beef**

Swap | **Beyond Meat®**

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

5



Finish and serve

- Cut a corner of the pack of **tortilla chips**. Lightly crush **half the chips** (use all for 4 servings).
- 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** (2 tbsp) **oil**
2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

3 | Cook beef

Swap | **Ground Beef**

If you've opted to get **beef**, prep and cook in the same way the recipe instructs you to prep and cook the **pork****

3 | Cook Beyond Meat®

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook for 5-6 min, in the same way as the **pork**, breaking up **patties** into smaller pieces, until crispy.**

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