

Smart Meal 25 Minutes

↔ Customized Protein 🕂 Add 🔿 Swap) or 🕺 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**





Beyond Meat[®]

2 4

Chorizo Sausage, uncased 250 g | 500 g



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





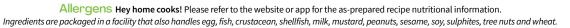


Sour Cream
3 tbsp | 6 tbsp

Chipotle Sauce
2 tbsp | 4 tbsp



Tex-Mex Paste 1 tbsp | 2 tbsp Rice Vinegar 1 tbsp | 2 tbsp



W11 · EN 1019 · 2019 · 2109

Ingredient quantities 56 g | 113 g

Pantry items | Sugar, oil, salt, pepper

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



Prep

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Peel, then cut **red onion** into 1/4-inch pieces.
- Zest, then juice lime.
- Cut tomato into 1/2-inch pieces.
- Thinly slice green onion.
- Add vinegar, ¼ tsp (½ tsp) sugar and
 1 tbsp (2 tbsp) oil to a large bowl. Season with salt and pepper, then stir to combine.
 (NOTE: This is your dressing.)



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.



Cook pork

🚫 Swap | Chorizo Sausage

🔇 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 tbsp) water. Cook, stirring frequently, until fragrant, 30 sec.
- Season to taste with **salt** and **pepper**.



3 | Cook chorizo

🔇 Swap | Chorizo Sausage

If you've opted to get **chorizo**, cook and plate it in the same way the recipe instructs you to cook and plate the **pork**.**

$3 \mid Cook Beyond Meat$

Ο Swap | Beyond Meat®

If you've opted to get **Beyond Meat® patties**, when the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **patties**. Cook and plate in the same way as the **pork**, increasing pan-frying time to 5-6 min.**



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.



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.

