



# 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](http://www.hellofresh.ca)



 Chorizo Sausage, uncased 250 g   500 g	 Beyond Meat® 2   4
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 Ground Pork 250 g   500 g	 Tortilla Chips 42 ½ g   85 g
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 Spring Mix 113 g   227 g	 Corn Kernels 113 g   227 g
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 Tomato 1   2	 Red Onion 1   2
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 Green Onion 1   2	 Lime 1   2
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 Sour Cream 3 tbsp   6 tbsp	 Chipotle Sauce 2 tbsp   4 tbsp
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 Tex-Mex Paste 1 tbsp   2 tbsp	 Rice Vinegar 1 tbsp   2 tbsp
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**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** | Sugar, oil, salt, pepper

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

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 dressing.)

2



## Char veggies

- Add **corn**, **red onions** and ½ **tblsp** (1 **tblsp**) **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.

3



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

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.

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.

Measurements  
within steps

1 **tblsp** (2 **tblsp**) **oil**  
2 person 4 person Ingredient

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 | Cook Beyond Meat®

Swap | **Beyond Meat®**

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

\*\* Cook pork, chorizo and Beyond Meat® to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.