

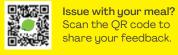
Carb Smart Fiesta Pork Salad

with Charred Corn Salsa and Chipotle Crema

Carb Smart

Quick

25 Minutes







Ground Pork





Tortilla Chips



Spring Mix













Tex-Mex Paste



Chipotle Sauce







Rice Vinegar

double your protein, simply follow the instructions on the back of this card and you're set. Happy cooking!

CUSTOM RECIPE This is a Custom Recipe. If you chose to

Start here

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

Measurements 1 tbsp (2 tbsp) oil Ingredient

Bust out

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

Ingredients

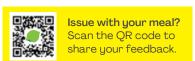
ingi calcino		
	2 Person	4 Person
Ground Pork	250 g	500 g
Double Ground Pork	500 g	1000 g
Tortilla Chips	42 ½ g	85 g
Spring Mix	113 g	227 g
Corn Kernels	113 g	227 g
Tomato	1	2
Red Onion	1	2
Green Onion	1	2
Lime	1	2
Sour Cream	3 tbsp	6 tbsp
Chipotle Sauce	2 tbsp	4 tbsp
Tex-Mex Paste	1 tbsp	2 tbsp
Rice Vinegar	1 tbsp	2 tbsp
Sugar*	1/4 tsp	½ tsp
Oil*		
Salt and Pepper*		

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

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.





Prep

- Peel, then cut **red onion** into ¼-inch pieces.
- Zest, then juice lime.
- Cut tomato into ½-inch pieces.
- Thinly slice green onions.
- 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 corn

- Add corn, red onions, 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, until lightly charred, 6-7 min.
- Transfer **veggies** to a medium bowl.



Cook pork

- Meanwhile, heat a large non-stick pan over medium-high.
- 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.

If you've opted for **double pork**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **pork**. Work in batches, if necessary.



Make salsa and crema

- Meanwhile, add tomatoes,
 half the green onions and
 tsp (4 tsp) lime juice to the bowl of corn.
 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 one corner of the pack of **tortilla chips**. Lightly crush **half the chips** (use all for 4 ppl).
- Add spring mix to 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.

Dinner Solved!