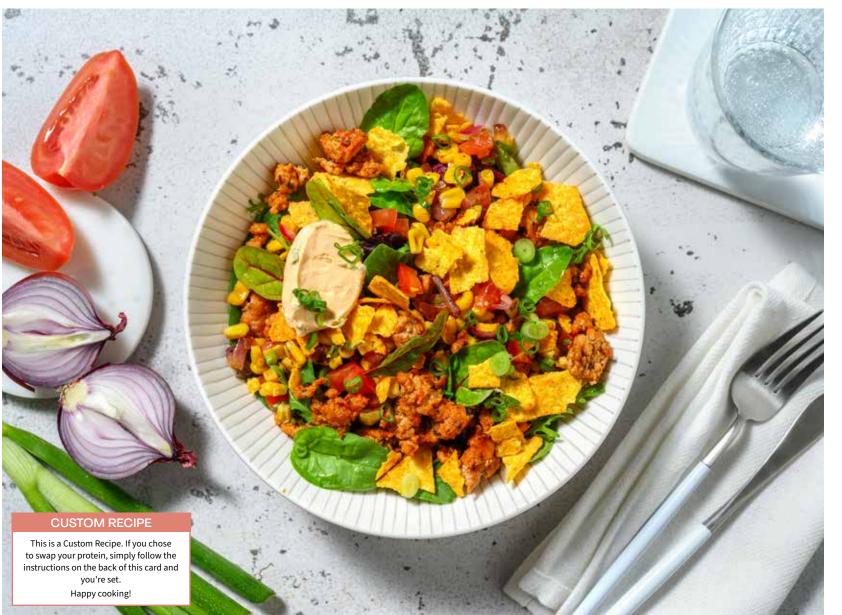


Carb Smart Fiesta Pork Salad

with Charred Corn Salsa and Chipotle Crema

Carb Smart

30 Minutes







Ground Pork



Tortilla Chips





Corn Kernels



Red Onion







Chipotle Sauce



Rice Vinegar





Spring Mix

Roma Tomato





Green Onion



Sour Cream



Tex-Mex Paste

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Measurements 1 tbsp (2 tbsp) oil within steps 2 person 4 person Ingredient

Bust out

Zester, medium bowl, measuring spoons, large bowl, small bowl, large non-stick pan

Ingredients

ingi edients		
	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Turkey	250 g	500 g
Tortilla Chips	42 ½ g	85 g
Spring Mix	113 g	227 g
Corn Kernels	113 g	227 g
Roma Tomato	80 g	160 g
Red Onion	56 g	113 g
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 pork and turkey to a minimum internal temperature of 74°C/165°F, as size may vary.

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.

Contact

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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

- Heat a large non-stick pan over mediumhigh heat.
- When hot, ½ tbsp (1 tbsp) oil,
 1 tbsp (2 tbsp) water, red onions and corn.
- Cover and cook, stirring once halfway through, until charred or dark golden-brown, 5-6 min.
- Transfer corn to a medium bowl.



- Reheat the same 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 to get **turkey**, add ½ **tbsp** (1 tbsp) **oil** to the pan, then add **turkey**. Cook **turkey** in the same way the recipe instructs you to cook **pork**.**



Make salsa and crema

- Meanwhile, add tomatoes, half the green onions and 2 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 (crush 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!