



# Carb Smart Fiesta Pork Salad

with Charred Corn Salsa and Chipotle Crema

Carb Smart

30 Minutes



**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

- Ground Pork
- Ground Turkey
- Tortilla Chips
- Spring Mix
- Corn Kernels
- Roma Tomato
- Red Onion
- Green Onion
- Lime
- Sour Cream
- Chipotle Sauce
- Tex-Mex Paste
- Rice Vinegar

HELLO CHIPOTLE SAUCE

An effortless way to add sweet and smoky heat to any dish!

## Start here

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

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

## Bust out

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

## Ingredients

	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*	¼ 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.)



### 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.



### Char corn

- Heat a large non-stick pan over medium-high 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.



### 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.



### Cook pork

- 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**\*\*

Dinner Solved!