



# Carb Smart Fiesta Pork Salad

















## with Charred Corn Salsa and Chipotle Crema

Smart Meal 25 Minutes

↗ Custom Recipe + 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](https://www.hellofresh.ca)



 *2 Double	 ↻ Swap
	
Ground Pork 500 g   1000 g	Tofu 1   2
	
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	Lime 1   1
	
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

**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.

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 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.)

2



## Char corn

- 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 **veggies** to a medium bowl.

3



## Cook pork

\*2 Double | Ground Pork

🔄 Swap | Tofu

- 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.

4



## Make salsa and crema

- Meanwhile, add **tomatoes**, **half the green onions** and **2 tsp** (4 **tsp**) **lime juice** to the medium bowl with **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 one corner of the pack of **tortilla chips**. Lightly crush **half the chips** (use 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 **tbsp** (2 **tbsp**) **oil**  
2 person 4 person Ingredient

## 3 | Cook pork

\*2 Double | Ground Pork

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

## 3 | Cook tofu

🔄 Swap | Tofu

If you've opted to get **tofu**, pat dry with paper towels, then crumble into pea-sized pieces. Cook it in the same way the recipe instructs you to cook the **pork**, until crispy, 6-7 min.

