



# Charred Corn and Jalapeño Pork Tacos

with Lime Crema and Cheddar

Quick

Spicy

20 Minutes



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### 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 Beef



Flour Tortillas



Jalapeño



Corn Kernels



Lime



Red Cabbage, shredded



Tex-Mex Paste



Chipotle Sauce



Cheddar Cheese, shredded



Sour Cream



Green Onion

### HELLO TEX-MEX PASTE

Smoky, sweet and spicy combined for the perfect Tex-Mex flavour!

## Start here

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

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

## Bust out

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

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Beef	250 g	500 g
Flour Tortillas	6	12
Jalapeño 🌶️	1	2
Corn Kernels	113 g	227 g
Lime	1	2
Red Cabbage, shredded	113 g	226 g
Tex-Mex Paste	1 tbsp	2 tbsp
Chipotle Sauce 🌶️	4 tbsp	8 tbsp
Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	3 tbsp	6 tbsp
Green Onion	1	2
Sugar*	¼ 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.



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### Char corn and jalapeño

- Quarter **jalapeño** lengthwise, then core. (**TIP:** We suggest using gloves when prepping jalapeños!)
- Add **corn** to an unlined baking sheet, then pat dry with paper towels.
- Add **jalapeños** next to **corn**. Drizzle **1 tsp** (2 tsp) **oil** over **jalapeños**, then spread over both sides. Season with a **pinch of salt**.
- Broil in the **top** of the oven, flipping **jalapeños** and tossing **corn** halfway through, until dark-brown in spots, 5-6 min.
- When done, transfer **jalapeños** to a cutting board to cool.



### Warm tortillas and chop jalapeños

- While **pork** cooks, wrap **tortillas** in paper towels.
- Microwave until **tortillas** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)
- Roughly chop **jalapeños**.



### Prep and make slaw

- Meanwhile, thinly slice **green onion**.
- Zest, then juice **lime**.
- Add **half the lime zest**, **2 tsp** (4 tsp) **lime juice**, **¼ tsp** (½ tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a medium bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.
- Add **cabbage** and **green onions** to the bowl, then toss to combine. Set aside.



### Finish pork filling

- Add **jalapeños** and **corn** to the pan with **pork**. Cook, stirring often, until **mixture** is combined, 1 min.
- Remove the pan from heat, then stir in **chipotle sauce** until combined and warmed through.



### Cook pork and make lime crema

- Heat a large non-stick pan over medium-high heat.
- Meanwhile, add **sour cream**, **remaining lime zest**, **½ tsp** (1 tsp) **lime juice** and a **pinch of sugar** to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.\*\* Season with **salt** and **pepper**.
- Add **Tex-Mex paste** to the pan. Cook, stirring often, until **pork** is coated, 1 min.

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **pork**\*\*



### Finish and serve

- Divide **tortillas** between plates. Top with **coleslaw**, **cheddar** and **pork filling**.
- Dollop **lime crema** over top.

Dinner Solved!