



Charred Corn and Jalapeño Pork Tacos

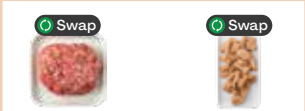
with Sour Cream and Cheddar

20-min

Spicy

Customized Protein **+** 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)



Ground Beef
250g | 500g

Plant-Based Protein Shreds
200g | 400g



Ground Pork
250g | 500g

Flour Tortillas
6 | 12

Jalapeño
1 | 2

Corn Kernels
113g | 227g

Red Wine Vinegar
1 tbsp | 2 tbsp

Red Cabbage, shredded
113g | 226g

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

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.*

Pantry items | Oil, salt, pepper, sugar

Cooking utensils | Baking sheet, medium bowl, measuring spoons, whisk, large non-stick pan, paper towels

1



Char corn and jalapeños

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

- 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.

4



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 tortillas!)
- Roughly chop **jalapeños**.

2



Prep and make slaw

- Meanwhile, thinly slice **green onion**.
- Add **2 tsp (4 tsp) vinegar**, **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.

3



Cook pork

Swap | Ground Beef

Swap | Protein Shreds

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

5



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.

6



Finish and serve

- Divide **tortillas** between plates. Top with **coleslaw**, **cheese** and **pork filling**.
- Dollop **sour cream** over top.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

3 | Cook beef

Swap | Ground Beef

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

3 | Cook protein shreds

Swap | Protein Shreds

If you've opted to get **protein shreds**, cook it in the same way the recipe instructs you to cook the **pork**, until crispy, 6-7 min.**

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



Issue with your meal? Scan the QR code to share your feedback.