



Charred Corn and Jalapeño Pork Tacos

with Lime Crema and Cheddar

Quick

Spicy

25 Minutes



Ground Pork



Flour Tortillas



Jalapeño



Corn Kernels



Lime



Cilantro



Red Cabbage,
shredded



Tex-Mex Paste



Chipotle Sauce



Cheddar Cheese,
shredded



Sour Cream

HELLO TEX-MEX PASTE

Smoky, sweet and spicy combine 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
Flour Tortillas	6	12
Jalapeño 🌶️	1	2
Corn Kernels	113 g	227 g
Lime	1	2
Cilantro	7 g	14 g
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
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.

Contact

Call us | (855) 272-7002
HelloFresh.ca

Facebook Instagram Twitter Pinterest @HelloFreshCA



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, roughly chop **cilantro**.
- 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 **cilantro** 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.



Finish and serve

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

Dinner Solved!