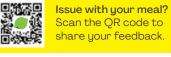


Charred Corn and Jalapeño Pork Tacos

with Lime Crema and Cheddar

Quick Spicy 25 Minutes









Ground Pork







Flour Tortillas







Corn Kernels



Red Cabbage,

shredded





Chipotle Sauce

Cheddar Cheese, shredded

Green Onion



Start here

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

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

Bust out

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

Ingredients

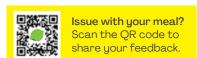
ingi edients		
	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Turkey	250 g	500 g
Flour Tortillas	6	12
Jalapeño 🥒	1	2
Corn Kernels	113 g	227 g
Lime	1	2
Red Cabbage, shredded	113 g	226 g
Tex-Mex Paste	1 tbsp	2 tbsp
Chipotle Sauce 🤳	4 tbsp	8 tbsp
Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	3 tbsp	6 tbsp
Green Onion	1	2
Sugar*	1/4 tsp	½ tsp
Oil*		

Salt and Pepper*

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.





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.



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.



- Heat a large non-stick pan over mediumhigh 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 **turkey**, cook it in the same way the recipe instructs you to cook the **pork**.



Warm tortillas and chop jalapenos

- 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.



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.



Finish and serve

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

Dinner Solved!

^{*} Pantry items

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