



Mexican-Inspired Pork Stew

with Tortilla Chips

Family Friendly

Optional Spice

25 - 35 Minutes



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Ground Pork



Beyond Meat®



Canned Corn



Tex-Mex Paste



Green Bell Pepper



Tortilla Chips



Crushed Tomatoes
with Garlic and
Onion



Cheddar Cheese,
shredded



Sour Cream



Garlic Salt



Chipotle Powder

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!

HELLO PORK STEW

Also called 'pozole,' this traditional stew from Mexico is typically made with corn or hominy!

Start here

Before starting, wash and dry all produce.

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

Heat Guide for Step 3:

- Mild: 1/8 tsp (1/4 tsp)
- Medium: 1/4 tsp (1/2 tsp)
- Spicy: 1/2 tsp (1 tsp)

Bust out

Measuring spoons, slotted spoon, zester, measuring cups, large pot

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Beyond Meat®	2	4
Canned Corn	1/2 can	1 can
Tex-Mex Paste	1 tbsp	2 tbsp
Green Bell Pepper	1	2
Tortilla Chips	85 g	170 g
Crushed Tomatoes with Garlic and Onion	1	2
Cheddar Cheese, shredded	1/2 cup	1 cup
Sour Cream	3 tbsp	6 tbsp
Garlic Salt	1 tsp	2 tsp
Chipotle Powder 🌶️	1/8 tsp	1/4 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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1



Prep

- Core, then cut **pepper** into 1/4-inch pieces.
- Drain, rinse, then pat dry **half the can** of **corn** (whole can for 4 ppl).

2



Cook pork

- Heat a large pot over medium-high heat. (**NOTE:** You can also use a very large non-stick pan.)
- When hot, add 1/2 **tbsp** (1 tbsp) **oil**, then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**
- Season with **salt** and **pepper**.
- Using a slotted spoon, transfer **pork** to a plate. Set aside.

If you've opted to get **Beyond Meat®**, prepare and cook it the same way as the **pork**, until crispy.**

4



Cook stew

- Add **crushed tomatoes**, **pork** (including any juices from the plate) and 1/4 **cup** (1/2 cup) **water** to the same pot. Bring to a boil over high.
- Once boiling, reduce heat to medium-high. Simmer, stirring occasionally, until **stew** thickens slightly, 5-6 min.
- Season with **salt** and **pepper**, to taste.

3



Cook veggies

- Add 1/2 **tbsp** (1 tbsp) **oil** to the same pot, then **peppers** and **corn**.
- Cook, stirring often, scraping up **any browned bits** on the bottom of the pot, until **peppers** soften, 2-3 min.
- Add **Tex-Mex paste**, **garlic salt** and 1/8 **tsp** (1/4 tsp) **chipotle powder**. (**NOTE:** Reference heat guide.)
- Stir to coat **veggies**.

5



Finish and serve

- Divide **stew** between bowls, then sprinkle **cheese** over top.
- Dollop with **sour cream**.
- Serve **tortilla chips** alongside.

Dinner Solved!