



# Mexican-Inspired Pork Stew

## with Tortilla Chips

Family Friendly

Optional Spice

25 - 35 Minutes

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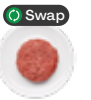
or

\*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  
250 g | 500 g



Beyond Meat®  
1 | 2



Ground Pork  
250 g | 500 g



Canned Corn  
½ 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  
½ cup | 1 cup



Sour Cream  
3 tbsp | 6 tbsp



Garlic Salt  
1 tsp | 2 tsp



Chipotle Powder  
¼ tsp | ¼ tsp



**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\*

Cooking utensils | Measuring spoons, slotted spoon, strainer, zester, measuring cups, large pot

1



## Prep

- Before starting, wash and dry all produce.
- Heat Guide for Step 3: ⅛ tsp (¼ tsp) mild, ¼ tsp (½ tsp) medium, ½ tsp (1 tsp) spicy
- Core, then cut **pepper** into ¼-inch pieces.
- Drain, rinse, then pat dry **half the can of corn** (whole can for 4 ppl).

2



## Cook pork

Swap | **Ground Beef**

Swap | **Beyond Meat®**

- Heat a large pot over medium-high heat.
- (NOTE: You can also use a very large non-stick pan.)
- When hot, add ½ **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.

3



## Cook veggies

- Add ½ **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 ⅛ **tsp** (¼ **tsp**) **chipotle powder**. (NOTE: Reference heat guide.)
- Stir to coat **veggies**.

4



## Cook stew

- Add **crushed tomatoes**, **pork**, **any pork juices** from the plate and ¼ **cup** (½ **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.

5



## Finish and serve

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

Measurements  
within steps

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

## 2 | Cook ground 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**. \*\*

## 2 | Cook Beyond Meat®

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook it in the same way the recipe instructs you to cook the **pork**, until crispy, 4-5 min. \*\*



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

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