



# Mexican-Inspired Pork Stew

with Tortilla Chips

Family Friendly

Optional Spice

25 - 35 Minutes



-  Ground Pork
-  Ground Turkey
-  Corn Kernels
-  Tex-Mex Paste
-  Green Bell Pepper
-  Tortilla Chips
-  Crushed Tomatoes
-  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: ½ tsp (¼ tsp)
- Medium: ¼ tsp (½ tsp)
- Spicy: ½ tsp (1 tsp)
- Extra-spicy: 1 tsp (2 tsp)

## Bust out

Measuring spoons, slotted spoon, measuring cups, large pot

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Turkey	250 g	500 g
Corn Kernels	113 g	227 g
Tex-Mex Paste	1 tbsp	2 tbsp
Green Bell Pepper	200 g	400 g
Tortilla Chips	85 g	170 g
Crushed Tomatoes	1	2
Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	3 tbsp	6 tbsp
Garlic Salt	1 tsp	2 tsp
Chipotle Powder 🌶️	½ tsp	¼ 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 ¼-inch pieces.



### 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 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.

If you've opted to get **turkey**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **pork**.



### 4 Cook stew

- Add **crushed tomatoes**, **pork** (including any 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.



### 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** **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!