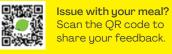


# Mexican-Inspired Pork Stew

with Tortilla Chips

Family Friendly 25 - 35 Minutes







**Ground Pork** 







Canned Corn





Green Bell Pepper





**Crushed Tomatoes** with Garlic and



Sour Cream





Garlic Salt



Chipotle Powder



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!

# Start here

Before starting, wash and dry all produce.

Measurements, 1 tbsp (2 tbsp) within steps

4 person Ingredient

#### Heat Guide for Step 3:

- Mild: 1/8 tsp (¼ tsp)
- Medium: ¼ tsp (½ tsp)
- Spicy: 1/2 tsp (1 tsp)

#### **Bust out**

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

# Ingredients

9		
	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Beef	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 🌙	⅓ 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.



## Prep

- Core, then cut **pepper** into ¼-inch pieces.
- Drain, rinse, then pat dry half the can of corn (whole can for 4 ppl).



# Cook pork

- Heat a large pot over medium-high heat. (NOTE: You can also use a very large nonstick 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 **beef**, cook it in the same way the recipe instructs you to cook the pork.\*\*



## 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 **1/8 tsp** (1/4 tsp) **chipotle powder**. (NOTE: Reference heat guide.) Stir to coat veggies.



### Cook stew

- Add crushed tomatoes, pork, any pork **juice**s 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.



## Finish and serve

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

**Dinner Solved!**