



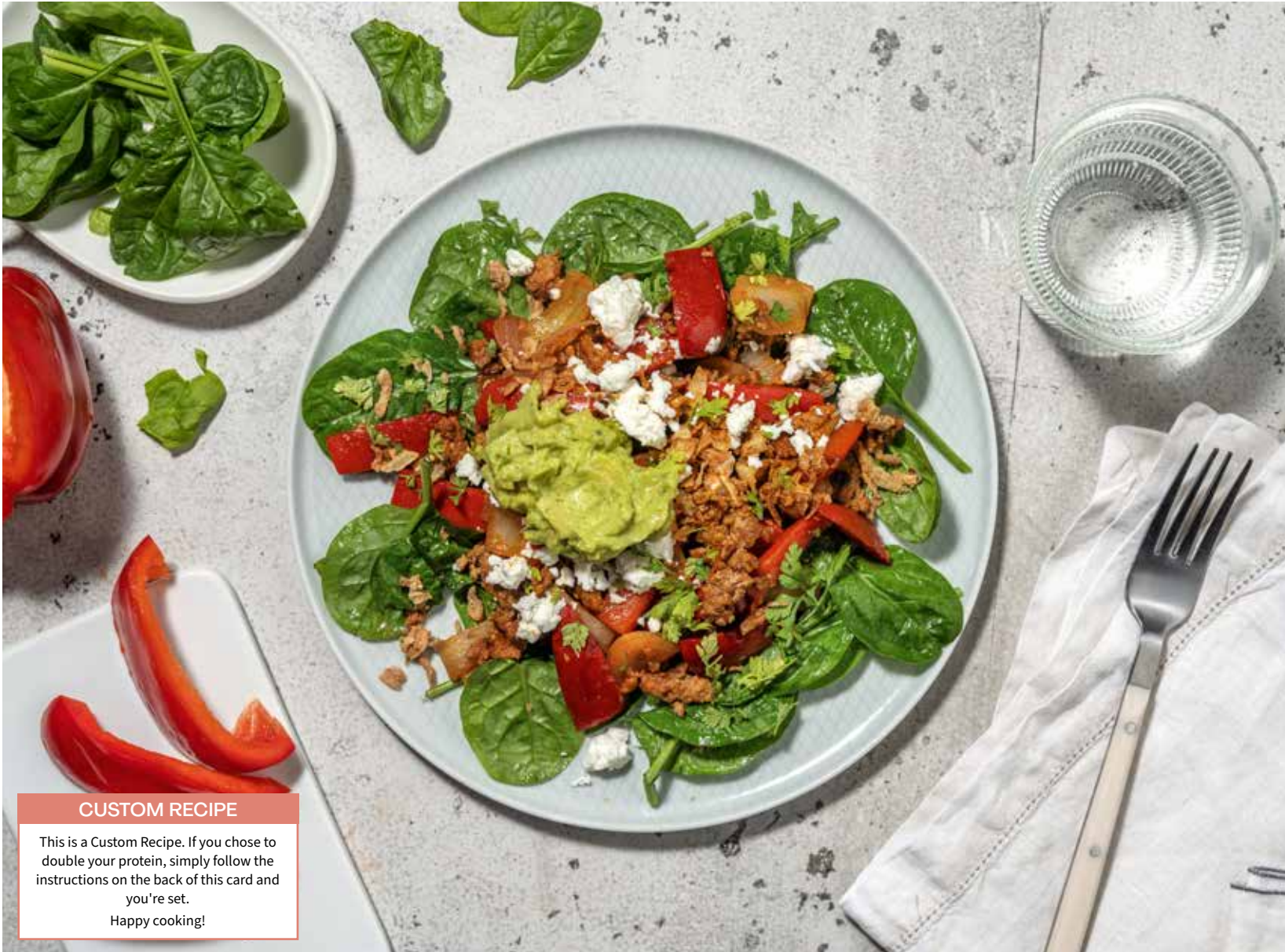
# Smart Ground Pork Taco-Inspired Salad

## with Chipotle Sauce and Crispy Shallots

Carb Smart Calorie Smart Quick 25 Minutes



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**CUSTOM RECIPE**  
This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

- Ground Pork
- Double Ground Pork
- Sweet Bell Pepper
- Enchilada Spice Blend
- Chipotle Sauce
- Baby Spinach
- Garlic, cloves
- Feta Cheese, crumbled
- Yellow Onion
- Guacamole
- Crispy Shallots
- Cilantro
- White Wine Vinegar

### HELLO ENCHILADA SPICE BLEND

*This savoury blend combines warming spices with aromatic onion and garlic!*

## Start here

Before starting, wash and dry all produce.

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

## Bust out

Measuring spoons, large bowl, small bowl, whisk, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Double Ground Pork	500 g	1000 g
Sweet Bell Pepper	160 g	320 g
Enchilada Spice Blend	1 tbsp	2 tbsp
Chipotle Sauce	2 tbsp	4 tbsp
Baby Spinach	56 g	113 g
Garlic, cloves	2	4
Feta Cheese, crumbled	¼ cup	½ cup
Yellow Onion	56 g	113 g
Guacamole	3 tbsp	6 tbsp
Crispy Shallots	14 g	28 g
Cilantro	7 g	14 g
White Wine Vinegar	½ tbsp	1 tbsp
Sugar*	¼ tsp	½ 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

- Cut **pepper** into ½-inch pieces.
- Peel, then cut **half the onion** into ½-inch pieces (whole onion for 4 ppl).
- Peel, then mince or grate **garlic**.
- Roughly chop **cilantro**.
- Add **chipotle sauce** and ½ **tbsp** (1 tbsp) **water** to a small bowl, then whisk to combine.



### Make salad

- Meanwhile, whisk together ½ **tbsp** (1 tbsp) **vinegar**, ¼ **tsp** (½ tsp) **sugar** and ½ **tbsp** (1 tbsp) **oil** in a large bowl.
- Season with **salt** and **pepper**.
- Add **spinach**, then toss to combine. Set aside.



### Cook pork

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **pork**, **peppers** and **onions** to the pan. Cook, breaking up **pork** into smaller pieces, until no pink remains, 5-6 min.\*\*

If you've opted for **double pork**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **pork**. Work in batches, if necessary.



### Finish pork

- Add **Enchilada Spice Blend** and **garlic** to the pan with **pork**. Cook, stirring often, until fragrant, 1 min.
- Season with **salt** and **pepper**.
- Remove from heat.
- Add **chipotle mixture**, then toss to combine.



### Finish and serve

- Divide **salad** between plates. Top with **pork mixture**.
- Dollop **guacamole** over top.
- Sprinkle with **feta**, **cilantro** and **half the crispy shallots** (use all for 4 ppl).

## Dinner Solved!



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