

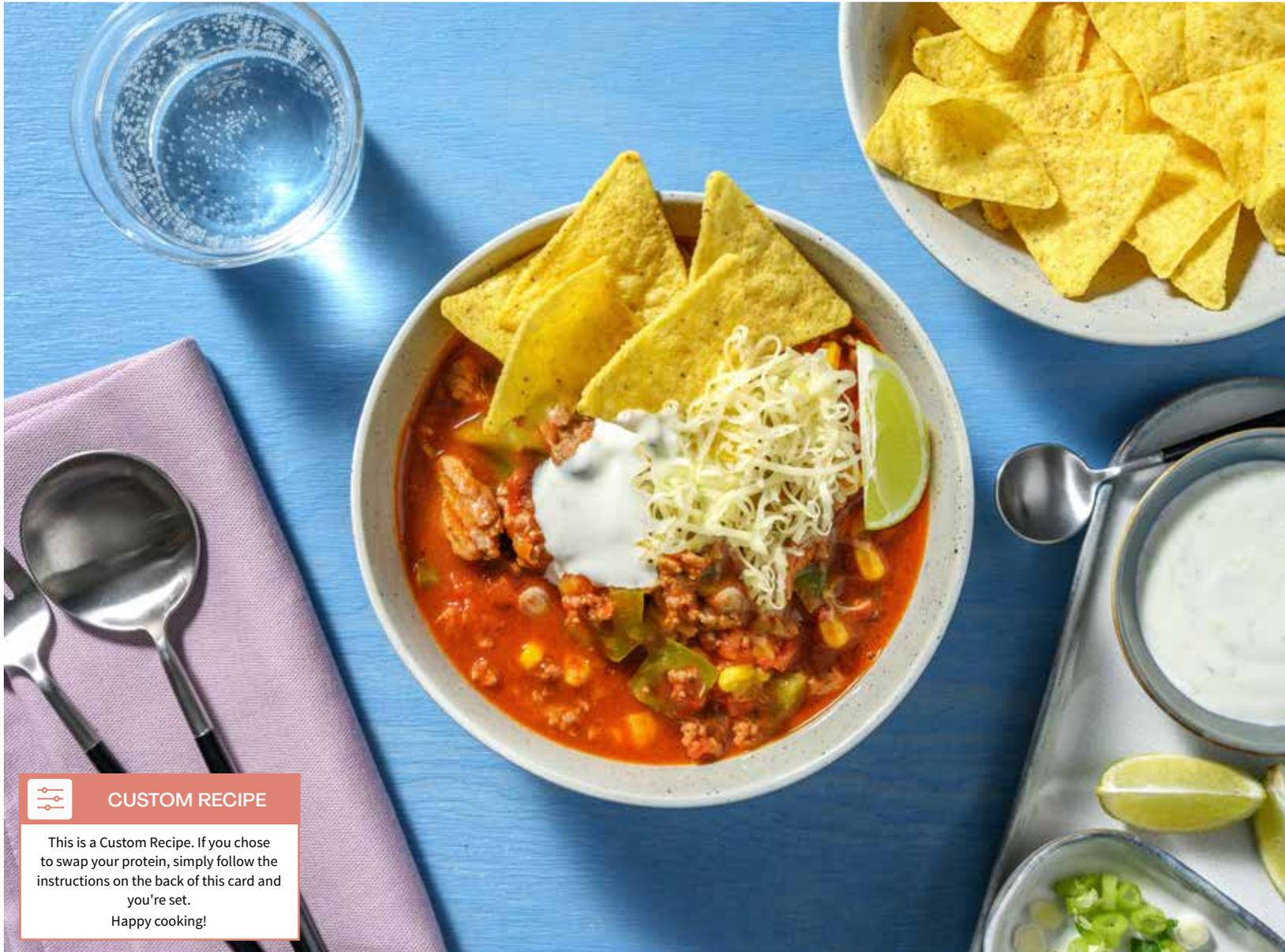


Mexican-Inspired Pork Stew

with Tortilla Chips

Family Friendly

30 Minutes



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!



Ground Pork



Canned Corn



Green Bell Pepper



Crushed Tomatoes with Garlic and Onion



Lime



Garlic



Minced Turkey



Mexican Seasoning



Tortilla Chips



Cheddar Cheese, shredded



Sour Cream



Yellow Onion

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.

Bust out

Measuring spoons, slotted spoon, strainer, zester, small bowl, measuring cups, large pot, paper towels

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Minced Turkey	250 g	500 g
Canned Corn	1 can	1 can
Mexican Seasoning	2 tbsp	4 tbsp
Green Bell Pepper	200 g	400 g
Tortilla Chips	85 g	170 g
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Cheddar Cheese, shredded	½ cup	1 cup
Lime	1	1
Sour Cream	6 tbsp	12 tbsp
Garlic	3 g	6 g
Yellow Onion	56 g	113 g
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.

Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



Prep

Core, then cut **pepper** into ¼-inch pieces. Zest, then juice **half the lime** (whole lime for 4 ppl). Cut any **remaining lime** into wedges. Drain, then rinse **corn**. Pat dry with paper towels. Peel, then mince or grate **garlic**. Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).



Cook stew

Add **crushed tomatoes**, **pork** (including any juices from the plate), **¼ tsp salt** and **¼ cup water** (dbl both for 4 ppl) to the same pot. Bring to a boil over high heat. Once boiling, reduce heat to medium-high. Season with **salt** and **pepper**. Simmer, stirring occasionally, until **stew** thickens slightly, 5-6 min.



Cook pork

Heat a large pot (or a very large pan) over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.** Using a slotted spoon, transfer **pork** to a plate. Set aside.

 **CUSTOM RECIPE**

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



Make lime crema

While **stew** cooks, add **sour cream**, **½ tbsp lime juice** and **¼ tsp lime zest** (dbl both for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine.



Cook veggies

Add **½ tbsp oil** (dbl for 4 ppl) to the same pot, then **peppers**, **onions** and **corn**. Cook, stirring often, scraping up any browned bits on the bottom of the pot, until **peppers** soften, 2-3 min. Add **Mexican Seasoning** and **garlic**. Season with **salt** and **pepper**. Stir to coat **veggies**.



Finish and serve

Divide **stew** between bowls, then sprinkle with **cheese**. Dollop **lime crema** over top. Squeeze over a **lime wedge**, if desired. Serve **tortilla chips** alongside.

Dinner Solved!