



One-Pot Mexican Pork Stew with Tortilla Chips

Family

35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received. Thank you for your understanding & happy cooking!



Pork Strips



Chicken Broth Concentrate



Cilantro



Corn Kernels



Mexican Seasoning



Green Bell Pepper



Tortilla Chips



Lime



Crushed Tomatoes



Mozzarella Cheese, shredded



Sour Cream



Smoked Paprika



Garlic

HELLO PORK STEW

Also called 'pozole', it is a traditional stew from Mexico typically made with corn or hominy

Start here

Before starting, wash and dry all produce.

Don't have a garlic press? Lay the garlic cloves on a chopping board, then place a chef's knife on top and press down firmly to crush. Finely chop the garlic.

Bust Out

Measuring Cups, Small Bowl, Measuring Spoons, Paper Towels, Zester, Garlic Press, Large Pot

Ingredients

	2 Person	4 Person
Pork Strips	285 g	570 g
Chicken Broth Concentrate	1	2
Cilantro	7 g	14 g
Corn Kernels	113 g	227 g
Mexican Seasoning	1 tbsp	2 tbsp
Green Bell Pepper	200 g	200 g
Tortilla Chips	85 g	170 g
Lime	1	1
Crushed Tomatoes	370 ml	740 ml
Mozzarella Cheese, shredded	¼ cup	½ cup
Sour Cream	3 tbsp	6 tbsp
Smoked Paprika	1 ½ tsp	1 ½ tsp
Garlic	6 g	12 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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Prep

Roughly chop **cilantro**. Core, then cut **pepper** into ¼-inch pieces. Zest and juice **half the lime**. Cut **remaining lime** into wedges. Peel, then mince or grate **garlic**. Pat **pork** dry with paper towels, then cut into 2-inch pieces.



Cook stew

Add **crushed tomatoes, corn, pork** (including any juices from the plate), **broth concentrates** and **½ cup water** (dbl 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 slightly thickened, 5-6 min.



Cook pork

Heat a large pot (or a very large pan) over medium-high heat. When hot, add **1 tbsp oil**, then **pork**. Cook, until golden-brown and cooked through, 1-2 min per side.** Transfer to a plate and set aside. (**NOTE:** For 4 ppl, cook pork in 2 batches, using 1 tbsp oil per batch.)



Make crema

While **stew** cooks, mix together **sour cream, lime juice** and **¼ tsp lime zest** (dbl for 4 ppl) in a small bowl. Season with **salt and pepper**.



Cook veggies

Add another **1 tbsp oil** (same amount for 4 ppl) to the same pot, then **peppers, garlic** and **half the cilantro**. Cook, stirring often, scraping up any **brown bits** on the bottom of the pot, until **peppers** soften, 2-3 min. Add **Mexican seasoning** and **smoked paprika**. Season with **salt and pepper**. Stir to coat.



Finish and serve

Divide **stew** between bowls. Sprinkle over **cheese, remaining cilantro** and dollop over **lime crema**. Serve with **tortilla chips** and squeeze over a **lime wedge**, if desired.

Dinner Solved!