



Carb Smart Fiesta Pork Salad

with Charred Corn Salsa and Chipotle Crema

Smart Meal 25 Minutes



Swap	Swap	Double
Ground Turkey 250 g 500 g	Beyond Meat® 2 4	Ground Pork 500 g 1000 g

Customized Protein Add Swap or Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Ground Pork 250 g 500 g	Tortilla Chips 42½ g 85 g
Spring Mix 113 g 227 g	Corn Kernels 113 g 227 g
Tomato 1 2	Red Onion 1 2
Green Onion 1 2	Lime 1 2
Sour Cream 1 2	Chipotle Sauce 2 tbsp 4 tbsp
Tex-Mex Paste 1 tbsp 2 tbsp	Seasoned Rice Vinegar 1 tbsp 2 tbsp

You have been entered for a chance to win **1 OF 25 FREE VIDA BBQS!**

Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.

vida
PADERNO

No Purchase Necessary. Mail-in essay permitted as an alternate form of entry. This contest ("Contest") is sponsored and operated by GDE Grocery Delivery E-Services Canada Inc. ("HelloFresh"). Contest open to individuals legally resident in British Columbia, Alberta, Saskatchewan, Manitoba, Ontario, New Brunswick, Prince Edward Island, Nova Scotia, and Newfoundland and Labrador who are the legal age of majority or older in the province of residence at time of entry. Contest closed to residents of Quebec. Contest begins June 5, 2024 at 9:00 a.m. EST and ends on June 30, 2024 at 11:59 p.m. EST. Skill-testing question required. Odds of winning depends on number of eligible entries. No set number of prizes has been allocated to any particular province or region. Limit six entries per person per week. If entering via eligible purchase, only marked summer recipes are eligible. 25 Prizes: each a Vida by PADerno Essence Series 4-burner Propane Gas BBQ Grill (approx. retail value of \$249.99 CAD). Canadian Tire is not a sponsor, co-sponsor, or administrator of the contest. Full contest rules and details are accessible at [hellofresh.ca/freshsummer](https://www.hellofresh.ca/freshsummer).

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.

Pantry items | Pepper, oil, salt, sugar

Cooking utensils | Baking sheet, large bowl, large non-stick pan, measuring spoons, medium bowl, small bowl, zester

1



Prep

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

- Peel, then cut **red onion** into ¼-inch pieces.
- Zest, then juice **lime**.
- Cut **tomato** into ½-inch pieces.
- Thinly slice **green onion**.
- Add **vinegar**, ¼ **tsp** (½ **tsp**) **sugar** and **1 tbsp** (2 **tbsp**) **oil** to a large bowl. Season with **salt** and **pepper**, then stir to combine. (**NOTE:** This is your salad dressing.)

4



Make salsa and crema

- Meanwhile, add **tomatoes**, **half the green onions** and **2 tsp** (4 **tsp**) **lime juice** to the medium bowl with **charred veggies**.
- Season with **salt** and **pepper**, then stir to combine.
- Add **chipotle sauce**, **sour cream** and **lime zest** to a small bowl. Season with **salt** and **pepper**, then stir to combine.

2



Char veggies

- Add **corn**, **red onions** and ½ **tbsp** (1 **tbsp**) **oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Broil in the **middle** of the oven, stirring halfway through, until lightly charred, 6-7 min.
- Transfer **charred veggies** to a medium bowl.

5



Finish and serve

- Cut a corner of the pack of **tortilla chips**. Lightly crush **half the chips** (all for 4 ppl).
- Add **spring mix** to the large bowl with **dressing**. Toss to coat.
- Divide **salad** between plates.
- Top with **pork**, **corn salsa** and **crushed chips**.
- Dollop with **chipotle crema** and sprinkle **remaining green onions** over top.

3



Cook pork

🔄 Swap | **Ground Turkey**

🔄 Swap | **Beyond Meat®**

×2 Double | **Ground Pork**

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **pork** to the dry pan.
- Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**
- Add **Tex-Mex paste** and **2 tbsp** (4 **tbsp**) **water**. Cook, stirring frequently, until fragrant, 30 sec.
- Season with **salt** and **pepper**.

Measurements
within steps

1 **tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

3 | Cook turkey

🔄 Swap | **Ground Turkey**

If you've opted to get **turkey**, add ½ **tbsp** (1 **tbsp**) **oil** to the pan, then add **turkey**. Cook **turkey** in the same way the recipe instructs you to cook the **pork**.**

3 | Cook Beyond Meat®

🔄 Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook and plate it the same way as the **pork**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.**

3 | Cook pork

×2 Double | **Ground Pork**

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

** Cook to a minimum internal temperature of 74°C/165°F.