

# HELLO Charred Corn and Jalapeño Pork Tacos

with Sour Cream and Cheddar

Spicy

20 Minutes





Customized Protein Add





2 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 🎥



Protein Shreds 200 g | 400 g









250 g | 500 g







1 2



113 g | 227 g













Tex-Mex Paste



1 tbsp | 2 tbsp

4 tbsp | 8 tbsp

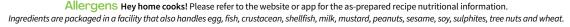


Cheddar Cheese, shredded ½ cup | 1 cup



6 tbsp | 12 tbsp





Cooking utensils | Baking sheet, medium bowl, measuring spoons, whisk, large non-stick pan, paper towels



## Char corn and jalapeños

- Before starting, preheat the broiler to high.
- · Wash and dry all produce.
- Quarter jalapeño lengthwise, then core. (TIP: We suggest using gloves when prepping jalapeños!)
- Add corn to an unlined baking sheet, then pat dry with paper towels.
- Add jalapeños next to corn. Drizzle 1 tsp (2 tsp) oil over jalapeños, then spread over both sides. Season with a pinch of salt.
- Broil in the **top** of the oven, flipping jalapeños and tossing corn halfway through, until dark-brown in spots, 5-6 min.
- When done, transfer charred jalapeños to a cutting board to cool.



## Prep and make slaw

- Meanwhile, thinly slice green onion.
- Add **2 tsp** (4 tsp) **vinegar**, **1/4 tsp** (1/2 tsp) sugar and 1 tbsp (2 tbsp) oil to a medium bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add cabbage and green onions to the bowl, then toss to combine. Set aside.



# Cook pork

O Swap | Ground Beef

#### Swap | Plant-Based Protein Shreds

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add 1 tbsp (2 tbsp) oil, then pork.
- Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Season with salt and pepper.
- Add Tex-Mex paste to the pan. Cook, stirring often, until **pork** is coated, 1 min.



# 3 | Cook protein shreds

and plate the pork.\*

3 | Cook ground beef

O Swap | Ground Beef

Measurements

within steps

#### Swap | Protein Shreds

If you've opted to get plant-based protein **shreds**, cook and plate them the same way as the recipe instructs you to cook and plate the pork, tossing occasionally until cooked through, 6-8 min.\*

If you've opted to get **beef**, cook and plate it in the same way the recipe instructs you to cook

**1 tbsp** (2 tbsp)

oil



# Warm tortillas and chop ialapeños

- While pork cooks, wrap tortillas in paper towels.
- Microwave until tortillas are warm and flexible, 1 min. (TIP: You can skip this step if you don't want to warm tortillas!)
- Roughly chop jalapeños.



# Finish pork filling

- Add charred jalapeños and corn to the pan with pork. Cook, stirring often, until mixture is combined, 1 min.
- Remove the pan from heat, then stir in chipotle sauce until combined and warmed through.



### Finish and serve

- Divide tortillas between plates. Top with coleslaw, cheese and pork filling.
- Dollop sour cream over top.

