



Charred Corn and Jalapeño Pork Tacos

with Sour Cream and Cheddar

Spicy

20 Minutes

Customized Protein

+ Add



Swap

or



*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](https://www.hellofresh.ca)



 Ground Beef 250 g 500 g	 Plant-Based Protein Shreds 200 g 400 g
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 Ground Pork 250 g 500 g	 Flour Tortillas 6 12
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 Jalapeño 1 2	 Corn Kernels 113 g 227 g
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 Red Wine Vinegar 1 tbsp 2 tbsp	 Red Cabbage, shredded 113 g 226 g
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 Tex-Mex Paste 1 tbsp 2 tbsp	 Chipotle Sauce 4 tbsp 8 tbsp
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 Cheddar Cheese, shredded ½ cup 1 cup	 Sour Cream 6 tbsp 12 tbsp
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 Green Onion 1 2

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 | Oil, salt, pepper, sugar

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

1



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.

4



Warm tortillas and chop jalapeños

- 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**.

2



Prep and make slaw

- Meanwhile, thinly slice **green onion**.
- Add **2 tsp** (4 tsp) **vinegar**, **¼ tsp** (½ 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.

3



Cook pork

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.

5



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.

6



Finish and serve

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

Measurements within steps

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

3 | Cook ground beef

Swap | Ground Beef

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

3 | Cook protein shreds

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.**

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



Issue with your meal? Scan the QR code to share your feedback.