



# Grilled Pork Tacos

with Black Bean and Corn Salad

Grill 35 Minutes



Pork Chops, boneless



Mexican Seasoning



Garlic, cloves



Pineapple



Flour Tortillas



Guacamole



Black Beans



Lime



Canned Corn



Roma Tomato

HELLO PINEAPPLE

*This fruit adds a sweet, juicy twist to savoury dishes!*

## Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

## Bust out

Medium bowl, measuring spoons, strainer, zester, aluminum foil, large bowl, paper towels

## Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Mexican Seasoning	1 tbsp	2 tbsp
Garlic, cloves	2	4
Pineapple	95 g	190 g
Flour Tortillas	6	12
Guacamole	3 tbsp	6 tbsp
Black Beans	370 ml	740 ml
Lime	1	2
Canned Corn	½ can	1 can
Roma Tomato	80 g	160 g
Sugar*	¼ tsp	½ tsp
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 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

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

    @HelloFreshCA



## Prep

- Cut **tomato** into ¼-inch pieces.
- Zest, then juice **half the lime**. Cut **remaining lime** into wedges.
- Peel, then mince or grate **garlic**.
- Drain, then rinse **black beans**.
- Drain, then rinse **corn**. Pat dry with paper towels.



## Grill pork and pineapple

- Add **pork** to one side of the grill.
- Close lid and grill, flipping once, until cooked through, 5-6 min per side. \*\*
- Meanwhile, add **pineapple** to the other side of the grill.
- Close lid and grill **pineapple**, until grill-marked on all sides, 2-3 min.



## Marinate pork and pineapple

- Pat **pork** dry with paper towels.
- Add **pork, pineapple, Mexican Seasoning, 1 tsp garlic, 1 tbsp oil** and ½ tsp salt (dbl all for 4 ppl) to a large bowl.
- Season with **pepper**, then toss to combine. Set aside.



## Heat tortillas

- Meanwhile, wrap **tortillas** in foil.
- Place **tortilla packet** on the grill next to **pork**.
- Close lid and grill, flipping once, until warmed through, 5-6 min.
- Remove **tortilla packet** from the grill and set aside.



## Make black bean and corn salad

- Add **beans, corn, tomatoes, lime juice, ½ tsp lime zest, ½ tbsp oil, ¼ tsp garlic, ¼ tsp sugar** and ½ tsp salt (dbl all for 4 ppl) to a medium bowl.
- Season with **pepper**, then toss to combine.



## Finish and serve

- Thinly slice **pork**.
- Thinly slice **pineapple**.
- Divide **tortillas** between plates, then top with **pork, pineapple** and **guacamole**.
- Serve **black bean and corn salad** alongside.
- Squeeze a **lime wedge** over **tacos**, if desired.

## Dinner Solved!