



Mexican-Inspired Pork Stew

with Tortilla Chips

Family Friendly

Optional Spice

25-35 Minutes

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+ Add

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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)

↻ Swap



Chorizo Sausage, uncased
250 g | 500 g

↻ Swap



Beyond Meat®
2 | 4



Ground Pork
250 g | 500 g



Corn Kernels
113 g | 227 g



Tex-Mex Paste
1 tbsp | 2 tbsp



Green Bell Pepper
1 | 2



Tortilla Chips
85 g | 170 g



Crushed Tomatoes with Garlic and Onion
1 | 2



Cheddar Cheese, shredded
½ cup | 1 cup



Sour Cream
3 tbsp | 6 tbsp



Garlic Salt
1 tsp | 2 tsp



Chipotle Powder
½ tsp | ¼ tsp



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.

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Ingredient quantities 56 g | 113 g
2 person | 4 person

Pantry items | Oil, salt, pepper

Cooking utensils | Measuring spoons, slotted spoon, measuring cups, large pot

1



Prep

- Before starting, wash and dry all produce.

Heat Guide for Step 3:

- Mild: ½ tsp (¼ tsp)
- Medium: ¼ tsp (½ tsp)
- Spicy: ½ tsp (1 tsp)

- Core, then cut **pepper** into ¼-inch pieces.

2



Cook pork

Swap | **Chorizo Sausage**

Swap | **Beyond Meat®**

- Heat a large pot over medium-high heat. (**NOTE:** You can also use a very large non-stick pan.)
- When the pot is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.**
- Season with **salt** and **pepper**.
- Using a slotted spoon, transfer **pork** to a plate. Set aside.

3



Cook veggies

- Add ½ **tbsp** (1 **tbsp**) **oil** to the same pot, then **peppers** and **corn**.
- Cook, stirring often, scraping up **any browned bits** on the bottom of the pot, until **peppers** soften, 2-3 min.
- Add **Tex-Mex paste**, **garlic salt** and ½ **tsp** (¼ **tsp**) **chipotle powder**. (**NOTE:** Reference heat guide.)
- Stir to coat **veggies**.

4



Cook stew

- Add **crushed tomatoes**, **pork**, **any pork juices** from the plate and ½ **cup** (1 **cup**) **water** to the same pot.
- Bring to a boil over high.
- Once boiling, reduce heat to medium-high. Simmer, stirring occasionally, until **stew** thickens slightly, 5-6 min.
- Season with **salt** and **pepper**, to taste.

5



Finish and serve

- Divide **stew** between bowls, then sprinkle **cheese** over top.
- Dollop with **sour cream**.
- Serve **tortilla chips** alongside.

Measurements
within steps

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

2 | Cook chorizo

Swap | **Chorizo Sausage**

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

2 | Cook Beyond Meat®

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, prepare, cook and plate it the same way as the **pork**, until crispy**.

** Cook pork, chorizo and Beyond Meat® to a minimum internal temperature of 74°C/165°F.



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