



# Mexican-Inspired Pork Chilli Bowl

## with Cheesy Taquitos

20-min

Spicy



Ground Pork



Kidney Beans



Mexican Seasoning



Crushed Tomatoes with Garlic and Onion



Poblano Pepper, chopped



Garlic Puree



Onion, chopped



Flour Tortillas, 6-inch



Monterey Jack Cheese, shredded



Green Onions



Tomato Sauce Base



Lime



Sour Cream



Hot Sauce

### HELLO TAQUITOS

*This popular Mexican street food is normally deep-fried. We've baked these instead to give them a healthy twist!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, colander, microplane/zester, measuring spoons, silicone brush, parchment paper, small bowl, measuring cups, large pot

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Kidney Beans	398 ml	796 ml
Mexican Seasoning	2 tbsp	4 tbsp
Crushed Tomatoes with Garlic and Onion	370 ml	740 ml
Poblano Pepper, chopped 🌶️	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Onion, chopped	113 g	227 g
Flour Tortillas, 6-inch	6	12
Monterey Jack Cheese, shredded	1 cup	2 cup
Green Onions	2	4
Tomato Sauce Base	2 tbsp	4 tbsp
Lime	1	2
Sour Cream	6 tbsp	12 tbsp
Hot Sauce 🌶️	1 ½ tsp	3 tsp
Sugar*	¼ tsp	½ tsp
Oil*		

Salt and Pepper\*

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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## Prep and make crema

Drain and rinse **beans**. Thinly slice **green onions**. Zest, then juice **half the lime**. Cut **remaining lime** into wedges. Add **sour cream, lime zest, ¼ tsp sugar** and **1 tbsp lime juice** (dbl both for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.



## Simmer chili

Add **beans, crushed tomatoes** and **1 cup water** (dbl for 4 ppl). Bring to a boil over high heat, then reduce heat to medium-low. Simmer, stirring occasionally, until **chilli** thickens slightly, 3-4 min. Season with **salt** and **pepper**.



## Start chilli

Heat a large pot over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **pork, onions** and **poblano peppers**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min. \*\* Season with **salt** and **pepper**.



## Assemble cheesy taquitos

While **chilli** simmers, arrange **tortillas** on a clean surface. Sprinkle **cheese** and **green onions** over **each tortilla**. Roll **tortillas** tightly around **filling**, then arrange them on a parchment-lined baking sheet, seam-side down. Brush tops of **taquitos** with **1 tbsp oil** (dbl for 4 ppl). Bake in the **middle** of the oven until golden-brown and crisp, 6-8 min.



## Cook aromatics

Add **garlic puree, Mexican Seasoning** and **tomato sauce base** to the pot. Cook, stirring often, until fragrant, 1 min.



## Finish and serve

Divide **chilli** between bowls, then top with **crema**. Squeeze over a **lime wedge** and drizzle **hot sauce** over top, if desired. Serve **cheesy taquitos** on the side.

## Dinner Solved!