



Mexican-Inspired Pork Stew with Tortilla Chips

Family Friendly

Optional Spice

30 Minutes



CUSTOM RECIPE
This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

- Ground Pork
- Ground Turkey
- Corn Kernels
- Mexican Seasoning
- Green Bell Pepper
- Tortilla Chips
- Crushed Tomatoes
- Cheddar Cheese, shredded
- Lime
- Sour Cream
- Garlic Salt
- Yellow Onion
- Chipotle Powder

HELLO PORK STEW

Also called 'pozole,' this traditional stew from Mexico is typically made with corn or hominy!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 3 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

Bust out

Measuring spoons, slotted spoon, zester, small bowl, measuring cups, large pot

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Turkey	250 g	500 g
Corn Kernels	113 g	227 g
Mexican Seasoning	2 tbsp	4 tbsp
Green Bell Pepper	200 g	400 g
Tortilla Chips	85 g	170 g
Crushed Tomatoes	370 ml	796 ml
Cheddar Cheese, shredded	½ cup	1 cup
Lime	1	1
Sour Cream	6 tbsp	12 tbsp
Garlic Salt	1 tsp	2 tsp
Yellow Onion	56 g	113 g
Chipotle Powder 🌶️	¼ tsp	¼ tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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

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1 Prep

- Core, then cut **pepper** into ¼-inch pieces.
- Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges.
- Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).



4 Cook stew

- Add **crushed tomatoes, pork** (including **any juices** from the plate) and **¼ cup water** (dbl for 4 ppl) 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.



2 Cook pork

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

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



5 Make lime crema

- Meanwhile, add **sour cream, ½ tbsp lime juice** and **¼ tsp lime zest** (dbl both for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine.



3 Cook veggies

- Add **½ tbsp oil** (dbl for 4 ppl) to the same pot, then **peppers, onions** and **corn**. Cook, stirring often, scraping up any browned bits on the bottom of the pot, until **peppers** soften, 2-3 min.
- Add **Mexican Seasoning, garlic salt** and **¼ tsp chipotle powder**. (**NOTE:** Reference heat guide.) Stir to coat **veggies**.



6 Finish and serve

- Divide **stew** between bowls, then sprinkle **cheese** over top.
- Dollop with **lime crema**.
- Squeeze a **lime wedge** over top, if desired.
- Serve **tortilla chips** alongside.

Dinner Solved!