



Mexican Pork Tacos

with Sweet Corn and Lime Crema

PRONTO 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Pork Strips



Garlic



Lime



Cilantro



Mexican Seasoning



Shallot



Jalapeño



Corn Kernels



Flour Tortillas



Sour Cream



Green Bell Pepper

HELLO JALAPEÑO

These small and spicy chilis are from the hot pepper family.

START HERE

Before starting, wash and dry all produce.

Heat Guide for Step 2 (dbl each for 4 ppl):

- Mild: ½ tbsp
- Medium: 1 tbsp
- Spicy: 1 ½ tbsp
- Extra-spicy: 2 tbsp

Bust Out

Garlic Press, Paper Towels, Small Bowl, Zester, Large Non-Stick Pan, Measuring Spoons

Ingredients

	2 Person	4 Person
Pork Strips	340 g	680 g
Garlic	6 g	12 g
Lime	1	2
Cilantro	7 g	14 g
Mexican Seasoning	1 tbsp	2 tbsp
Shallot	50 g	100 g
Jalapeño	1	2
Corn Kernels	56 g	113 g
Flour Tortillas	6	12
Sour Cream	6 tbsp	12 tbsp
Green Bell Pepper	200 g	400 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

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.

Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



1. PREP

Zest, then cut **lime** into wedges. Roughly chop **cilantro**. Core, then cut **pepper** into ¼-inch pieces. Peel, then cut **shallots** into ¼-inch slices. Peel, then mince or grate **garlic**. Finely chop **jalapeño**, removing seeds for less heat. (**NOTE:** We suggest using gloves when prepping jalapeño!) Pat **pork** dry with paper towels, then season with **salt**.



4. ASSEMBLE FILLING

Add **charred veggies** and **garlic** to the pan with **pork**. Cook, stirring often, until **garlic** is fragrant and **veggies** are warmed through, 1-2 min. Season with **salt** and **pepper**.



2. CHAR VEGGIES

Heat a large non-stick pan over medium-high heat. When hot, add **peppers, corn, shallots** and **2 tbsp jalapeño** (dbl for 4 ppl) to the dry pan. (**NOTE:** Reference Heat Guide) Cook, stirring once or twice, until **veggies** are 'charred' or dark golden-brown, 4-5 min. Transfer to a plate and set aside.



5. MAKE CREMA & WARM TORTILLAS

While **veggies** cook, mix **sour cream, lime zest** and **half the cilantro** in a small bowl. Season with **salt** and **pepper**. Wrap **tortillas** in paper towels. Microwave, until **tortillas** are warm and flexible, 1 min.



3. COOK PORK

Reduce heat to medium. Add **1 tbsp oil** (dbl for 4 ppl), then **pork** and **Mexican seasoning** to the same pan. Cook, stirring occasionally, until golden-brown and cooked through, 3-4 min. ****** (**NOTE:** Cook pork in two batches for 4 ppl, using 1 tbsp oil for each batch.)



6. FINISH AND SERVE

Fill **tortillas** with **pork mixture**. Dollop **lime crema** over **each taco**. Sprinkle over **remaining cilantro**. Squeeze over **lime wedge**, if desired.

Dinner Solved!