



One-Pot Mexican-Style Pork Stew

with Tortilla Chips

35 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
- Chicken Broth Concentrate
- Sour Cream
- Corn Kernels
- Mexican Seasoning
- Green Bell Pepper
- Tortilla Chips
- Lime
- Crushed Tomatoes
- Cheddar Cheese, shredded
- Garlic, cloves

HELLO TORTILLA CHIPS

Crush some tortilla chips over your stew for extra crunch!

Start here

Before starting, wash and dry all produce.

Bust out

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

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Turkey	250 g	500 g
Chicken Broth Concentrate	1	2
Sour Cream	6 tbsp	12 tbsp
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
Lime	1	1
Crushed Tomatoes	370 ml	796 ml
Cheddar Cheese, shredded	¼ cup	½ cup
Garlic, cloves	1	2
Sugar*	¼ tsp	½ 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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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 mince or grate **garlic**.



Cook stew

- Add **crushed tomatoes**, **pork** (including any juices from the plate), **broth concentrate**, **¼ tsp sugar** and **1 cup water** (dbl both for 4 ppl) to the pot with **veggies**.
- Bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer, stirring occasionally, until **veggies** are tender and **stew** thickens slightly, 5-6 min.
- Season with **salt and pepper**, to taste.



Cook pork

- Heat a large pot over medium-high heat.
- 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. ** Season with **salt and pepper**.
- Transfer **pork** to a plate and set aside.

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



Mix lime crema

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



Cook veggies

- Add **1 tbsp oil** (dbl for 4 ppl) to the same pot, then **corn**, **peppers** and **garlic**. Cook, stirring often, scraping up **any brown bits** on the bottom of the pot, until **peppers** soften, 2-3 min.
- Add **Mexican Seasoning**. Season with **salt and pepper**, then stir to coat **veggies**.



Finish and serve

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

Dinner Solved!