



# Pulled Pork Chili Bowl

## with Cheesy Taquitos

20-min 20 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!



- Pulled Pork
- Kidney Beans
- Mexican Seasoning
- Diced Tomatoes
- Poblano Pepper, chopped
- Onion, chopped
- Flour Tortillas, 6-inch
- Monterey Jack Cheese, shredded
- Green Onions
- Tomato Sauce
- Lime
- Sour Cream
- Hot Sauce
- Garlic

### 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, strainer, microplane/zester, measuring spoons, silicone brush, parchment paper, small bowl, measuring cups, large pot

## Ingredients

	2 Person	4 Person
Pulled Pork	300 g	600 g
Kidney Beans	370 ml	740 ml
Mexican Seasoning	2 tbsp	4 tbsp
Diced Tomatoes	398 ml	796 ml
Poblano Pepper, chopped 🌶️	113 g	227 g
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	2 tbsp	4 tbsp
Lime	1	2
Sour Cream	6 tbsp	12 tbsp
Hot Sauce 🌶️	1 ½ tsp	3 tsp
Garlic	6 g	12 g
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°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 & make crema

Drain and rinse **beans**. Thinly slice the **green onions**. Zest, then juice **half the lime** (whole lime for 4ppl). Cut any **remaining lime** into wedges. Peel, then mince or grate **garlic**. Stir together the **sour cream**, **lime zest**, **¼ tsp sugar** and **2 tsp lime juice** (dbl both for 4ppl) in a small bowl. Season with **salt** and **pepper**. Set aside.



## Simmer chili

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



## Start chili

Heat a large pot (or a very large pan) over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then **pulled pork**, **chopped onions** and **poblano peppers**. Cook, breaking up **pork**, until the **onions** and **peppers** soften slightly and pork is browned, 4-5 min. \*\*



## Assemble cheese taquitos

While the **chili** simmers, on a clean surface, arrange **tortillas**. Sprinkle the **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 with **1 tbsp oil** (dbl for 4ppl) Bake in the **middle** of the oven, until golden-brown, 5-6 min.



## Cook aromatics

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



## Finish and serve

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

## Dinner Solved!