



Smart Ground Pork Al Pastor-Inspired Salad

with Chipotle Sauce and Crispy Shallots

Carb Smart

Calorie Smart

Spicy

Quick

25 Minutes



Ground Pork



Pineapple



Enchilada Spice Blend



Chipotle Sauce



Baby Spinach



Garlic, cloves



Feta Cheese, crumbled



Yellow Onion



Guacamole



Crispy Shallots



Cilantro



White Wine Vinegar



Scan the QR code to tell us about your delivery experience.

HELLO ENCHILADA SPICE BLEND

This savoury blend combines warming spices with aromatic onion and garlic!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, large bowl, small bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Pineapple	95 g	190 g
Enchilada Spice Blend	1 tbsp	2 tbsp
Chipotle Sauce 🌶️	2 tbsp	4 tbsp
Baby Spinach	56 g	113 g
Garlic, cloves	2	4
Feta Cheese, crumbled	¼ cup	½ cup
Yellow Onion	56 g	113 g
Guacamole	3 tbsp	6 tbsp
Crispy Shallots	14 g	28 g
Cilantro	7 g	14 g
White Wine Vinegar	½ tbsp	1 tbsp
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

Call us | (855) 272-7002

HelloFresh.ca

Facebook Instagram Twitter @HelloFreshCA



Prep

- Cut **pineapple** into ¼-inch pieces.
- Cut **half the onion** into ½-inch pieces (whole onion for 4 ppl).
- Peel, then mince or grate **garlic**.
- Roughly chop **cilantro**.
- Add **chipotle sauce** and **½ tbsp water** (dbl for 4 ppl) to a small bowl, then whisk to combine.



Make salad

- Meanwhile, whisk together **½ tbsp vinegar**, **¼ tsp sugar** and **½ tbsp oil** (dbl all for 4 ppl) in a large bowl.
- Season with **salt** and **pepper**.
- Add **spinach**, then toss to combine.
- Set aside.



Cook pork

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**, **pineapple** and **onions** to the pan. Cook, breaking up **pork** into smaller pieces, until no pink remains, 5-6 min.**



Finish and serve

- Divide **salad** between plates, then top with **pork mixture**.
- Dollop **guacamole** over top.
- Sprinkle with **feta**, **cilantro** and **half the crispy shallots**.

Dinner Solved!



Finish pork

- Add **Enchilada Spice Blend** and **garlic** to the pan with **pork**. Cook, stirring often, until fragrant, 1 min.
- Season with **salt** and **pepper**.
- Remove the pan from heat.
- Add **chipotle sauce**, then toss to combine.