



PORK AND CHARRED CORN CHIMICHURRI TACOS

with Lime Crema and Tomato



HELLO

CHARRED CORN CHIMICHURRI

This bright, sweet, and herbaceous condiment falls somewhere between sauce and salsa.

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 920



Chili Pepper



Roma Tomato



Garlic



Corn on the Cob



Ground Pork



Tomato Paste



Flour Tortillas
(Contains: Wheat)



Long Green Pepper



Lime



Cilantro



Shallot



Ground Cumin



Chicken Stock
Concentrate



Sour Cream
(Contains: Milk)

START STRONG

Charring your corn adds a smoky-sweet flavor—just be careful as the kernels cook in step 2. It's natural for them to pop a bit. Make sure to drain and dry thoroughly before adding to the pan, or use a splatter screen if you have one.

BUST OUT

- Zester
- Large pan
- Medium bowl
- Small bowl
- Paper towels
- Vegetable oil (1 TBSP | 2 TBSP)
- Olive oil (2 TBSP | 3 TBSP)

INGREDIENTS

Ingredient **2-person** | **4-person**

- | | |
|-----------------------------|---------------------|
| • Long Green Pepper | 1 2 |
| • Roma Tomato | 1 2 |
| • Lime | 1 2 |
| • Garlic | 2 Cloves 4 Cloves |
| • Cilantro | ¼ oz ½ oz |
| • Corn on the Cob | 1 2 |
| • Shallot | 1 2 |
| • Chili Pepper | 1 1 |
| • Ground Pork* | 10 oz 20 oz |
| • Tomato Paste | 3 TBSP 6 TBSP |
| • Chicken Stock Concentrate | 1 2 |
| • Ground Cumin | 1 tsp 2 tsp |
| • Sour Cream | 4 TBSP 4 TBSP |
| • Flour Tortillas | 6 12 |

* Ground Pork is fully cooked when internal temperature reaches 160 degrees.

WINE CLUB

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1 PREP

Wash and dry all produce. Core, deseed, and thinly slice **green pepper**. Dice **tomato**. Zest **lime** until you have 1 tsp; quarter lime. Mince **garlic**. Finely chop **cilantro**. Slice **corn kernels** off cob; discard cob. Halve, peel, and thinly slice **shallot**; mince a few slices until you have 1 tsp (2 tsp for 4 servings). Mince **chili**, removing ribs and seeds first for less heat.



4 COOK PORK

Heat another drizzle of **oil** in same pan over medium-high heat. Add **pork** and cook, breaking up meat into pieces, until browned and cooked through, 4-5 minutes. Set aside **1 tsp garlic**, then add remaining garlic to pan. Season with **salt and pepper** and stir to combine. Stir in **cooked veggies, tomato paste, stock concentrate**, half the **cumin**, and **¼ cup water** (⅓ cup for 4 servings). Cook, stirring, until slightly thickened, 2-3 minutes. Season with salt and pepper. Turn off heat.

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2 CHAR CORN

Heat a drizzle of **oil** in a large pan over high heat (if using a nonstick pan, heat without oil). Add **corn kernels** and cook, stirring occasionally, until golden brown and slightly charred in spots, 4-6 minutes. (**TIP:** If corn begins to pop, cover pan with a lid.) Season with **salt and pepper**. Turn off heat; transfer to a medium bowl.



5 MAKE CHIMICHURRI AND CREMA

To bowl with **corn**, add **cilantro, minced shallot**, reserved **1 tsp garlic**, remaining **cumin**, juice from **2 lime wedges**, and **2 TBSP olive oil** (3 TBSP for 4 servings). Season with **salt and pepper** and stir to thoroughly combine. In a small bowl, combine **sour cream, lime zest**, salt, and pepper. Stir in **water**, 1 tsp at a time, until mixture reaches a drizzling consistency.



3 COOK VEGGIES

Heat a drizzle of **oil** in same pan over medium-high heat. Add **green pepper** and cook, stirring, until slightly softened, 2-3 minutes. Add **sliced shallot** and cook, stirring, until lightly browned and softened, 2-3 minutes. Season with **salt and pepper**. Turn off heat; transfer to a plate.



6 FINISH AND SERVE

Wrap **tortillas** in damp paper towels and microwave on high until warm, about 30 seconds. Fill each tortilla with **pork mixture, tomato, and chimichurri**. Drizzle with **crema**. Garnish with **chili** if desired. Serve with remaining **lime wedges** on the side for squeezing over.

SPICE UP YOUR LIFE

If you have hot sauce on hand, add it to the tacos for an extra kick.