



# MEXICAN PORK & STREET CORN TACOS

with Lime Crema



## HELLO

### PICKLED VEGGIES

Pickling sliced shallot and jalapeño tames their raw bite and adds delicious zing.

**PREP: 15 MIN** | **TOTAL: 35 MIN** | **CALORIES: 940**



Shallot



Lime



Tex-Mex Paste



Ground Pork



Chicken Stock Concentrate



Jalapeño



Sour Cream  
(Contains: Milk)



Corn



Southwest Spice Blend



Flour Tortillas  
(Contains: Wheat)

## START STRONG

Charring your corn adds a smoky-sweet flavor—just be careful as the kernels cook in step 4. It's natural for them to pop a bit. To keep them where they belong, 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
- 2 Small bowls
- Medium bowl
- Strainer
- Kosher salt
- Paper towels
- Black pepper
- Sugar (¼ tsp | ½ tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Olive oil (1 tsp | 1 tsp)

## INGREDIENTS

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

- Shallot 1 | 2
- Jalapeño  1 | 2
- Lime 1 | 2
- Sour Cream 4 TBSP | 8 TBSP
- Corn 13.4 oz | 26.8 oz
- Ground Pork\* 10 oz | 20 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Tex-Mex Paste 1 | 1
- Chicken Stock Concentrate 1 | 2
- Flour Tortillas 6 | 12

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



## 1 PREP

Wash and dry all produce. Halve, peel, and thinly slice shallot. Zest and halve lime. Thinly slice jalapeño into rounds, removing ribs and seeds for less heat.



## 2 PICKLE VEGGIES

In a small bowl, combine shallot, juice from whole lime, ¼ tsp sugar (½ tsp for 4 servings), a pinch of salt, and as much jalapeño as you like. Set aside to pickle, stirring occasionally, until ready to serve.



## 3 MAKE CREMA

In a second small bowl, combine sour cream, salt, pepper, and lime zest to taste. Add water 1 tsp at a time until mixture reaches a drizzling consistency.



## 4 CHAR CORN

Drain corn, then pat dry with paper towels. Heat a drizzle of oil in a large pan over high heat (if using a nonstick pan, heat without oil). Add corn and cook, stirring occasionally, until lightly charred in spots, 4-6 minutes. (TIP: If corn begins to pop, cover pan.) Turn off heat; transfer to a medium bowl.



## 5 COOK PORK

Heat a drizzle of oil in same pan over medium-high heat. Add pork and a pinch of salt and pepper. Cook, breaking up meat into pieces, until browned, 4-6 minutes. Stir in Southwest Spice and half the Tex-Mex Paste (all the paste for 4 servings); cook until fragrant, 1 minute. Stir in stock concentrate and ¼ cup water. Cook until liquid has mostly reduced and pork is cooked through, 2-3 minutes more.



## 6 FINISH & SERVE

Reserving veggies, pour pickling liquid to taste into bowl with corn. Stir in a drizzle of olive oil and a big pinch of salt and pepper. Wrap tortillas in damp paper towels and microwave until warm and pliable, 30 seconds. Divide tortillas between plates; fill with pork and corn. Top with crema and as many pickled veggies as you like. Serve.

## TOP-NOTCH

Pickled shallot and jalapeño are also delicious atop burgers!



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