



MEXICAN PORK AND STREET CORN TACOS

with Chili 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: 960**



Shallot



Lime



Chili Powder



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, but 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 (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 1 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Shallot 1 | 2
- Jalapeño 1 | 2
- Lime 1 | 2
- Sour Cream 4 TBSP | 8 TBSP
- Chili Powder 1 tsp | 2 tsp
- Corn 13.4 oz | 26.8 oz
- Ground Pork* 10 oz | 20 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Chicken Stock Concentrate 1 | 2
- 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. Halve, peel, and thinly slice **shallot**. Thinly slice **jalapeño** into rounds, removing ribs and seeds for less heat. Zest and halve **lime**.



2 PICKLE VEGGIES

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



3 MAKE CREMA

In a second small bowl, combine **sour cream**, ¼ tsp **chili powder** (you'll use the rest later), **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. (**TIP:** The drier your corn, the less likely it is to pop in the pan.) Heat a large, dry pan (preferably nonstick; if not, add a drizzle of oil) over medium-high heat. Add corn and cook, without stirring, until browned on bottom, 3-4 minutes. (**TIP:** If corn begins to pop, cover pan.) Continue to cook, stirring, until charred, 3-4 minutes more. Turn off heat; transfer to a medium bowl.



5 COOK PORK

Heat 1 TBSP **butter** and 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, 4-5 minutes. Stir in **Southwest Spice** and ¼ tsp **chili powder** (½ tsp for 4 servings; be sure to measure). Cook until fragrant, 30 seconds to 1 minute. Stir in **stock concentrate** and ¼ cup **water**. Cook until liquid has mostly absorbed and pork is cooked through, 2-3 minutes.



6 FINISH AND SERVE

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

TOP-NOTCH

Pickled shallot and jalapeño are also delicious atop burgers!

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