



Mexican Pork Stew

with Tortilla Chips

Family

30 Minutes



Ground Pork



Vegetable Broth Concentrate



Corn Kernels



Mexican Seasoning



Green Bell Pepper



Tortilla Chips



Crushed Tomatoes



Mozzarella Cheese, shredded



Lime



Sour Cream



Green Onions

HELLO PORK STEW

Also called 'pozole', it is a traditional stew from Mexico typically made with corn or hominy

Start here

Before starting, wash and dry all produce.

Bust Out

Measuring spoons, zester, small bowl, measuring cups, large pot

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Vegetable Broth Concentrate	1	2
Corn Kernels	113 g	227 g
Mexican Seasoning	2 tbsp	4 tbsp
Green Bell Pepper	200 g	400 g
Tortilla Chips	85 g	170 g
Crushed Tomatoes	370 ml	740 ml
Mozzarella Cheese, shredded	¾ cup	1 ½ cup
Lime	1	1
Sour Cream	3 tbsp	6 tbsp
Green Onions	2	4
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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1 Prep

Thinly slice the **green onions**. Core, then cut **pepper** into ¼-inch pieces. Zest, then juice **half the lime** (whole lime for 4 ppl). Cut any **remaining lime** into wedges.



2 Cook pork

Heat a large pot (or a very large pan) over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **peppers** and **corn**. Cook, stirring often, scraping up any **browned bits** on the bottom of the pot, until **peppers** soften, 2-3 min. Add **Mexican Seasoning**. Season with **salt** and **pepper**. Stir to coat.



3 Cook veggies

Heat a large pot (or a very large pan) over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl) to the same pot, then **peppers** and **corn**. Cook, stirring often, scraping up any **browned bits** on the bottom of the pot, until **peppers** soften, 2-3 min. Add **Mexican Seasoning**. Season with **salt** and **pepper**. Stir to coat.



4 Cook stew

Add **crushed tomatoes**, **pork** (including any juices from the plate), **broth concentrate** and **¼ cup water** (dbl for 4 ppl) to the same pot. Bring to a boil over high heat. Once boiling, reduce heat to medium-high. Season with **salt** and **pepper**. Simmer, stirring occasionally, until slightly thickened, 5-6 min.



5 Make crema

While **stew** cooks, mix together **sour cream**, **lime juice** and **¼ tsp lime zest** (dbl for 4 ppl) in a small bowl. Season with **salt** and **pepper**.



6 Finish and serve

Divide **stew** between bowls. Sprinkle **cheese** and **green onions** over top. Dollop **lime crema** over top. Serve with **tortilla chips** and squeeze over a **lime wedge**, if desired.

Dinner Solved!