



# PORK & CHARRED CORN CHIMICHURRI TACOS

with Lime Crema & Tomato



## HELLO

### CHARRED CORN CHIMICHURRI

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

**PREP: 15 MIN** | **TOTAL: 35 MIN** | **CALORIES: 1050**



Chili Pepper



Roma Tomato



Garlic



Corn



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, so cover your pan, or use a splatter screen if you have one.

## BUST OUT

- Strainer
- Paper towels
- Zester
- Large pan
- Medium bowl
- Vegetable oil (1 TBSP | 1 TBSP)
- Olive oil (2 TBSP | 3 TBSP)
- Small bowl
- Kosher salt
- Black pepper

## INGREDIENTS

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

- Corn **13.4 oz** | **13.4 oz**
- Long Green Pepper **1** | **2**
- Shallot **1** | **2**
- Lime **1** | **2**
- Garlic **2 Cloves** | **4 Cloves**
- Cilantro **¼ oz** | **½ oz**
- Roma Tomato **1** | **2**
- Chili Pepper **1** | **1**
- Ground Pork\* **10 oz** | **20 oz**
- Tomato Paste **1.5 oz** | **3 oz**
- 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. Drain and rinse half the **corn** (all the corn for 4 servings); pat very dry with paper towels. Halve, core, and thinly slice **green pepper** into strips. Halve, peel, and thinly slice **shallot**; mince a few slices until you have 1 tsp (2 tsp for 4). Zest **lime** until you have 1 tsp; quarter lime. Mince **garlic**. Finely chop **cilantro** leaves and stems. Dice **tomato**. Mince **chili**.



## 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** (you'll use the rest later), 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** and cook, stirring occasionally, until golden brown and lightly charred in spots, 4-6 minutes. (**TIP:** If corn begins to pop, cover pan.) Season with **salt** and **pepper**. Turn off heat; transfer to a medium bowl.



## 5 MAKE CHIMICHURRI & CREMA

To bowl with **charred corn**, add **cilantro, minced shallot**, juice from **2 lime wedges**, remaining **cumin**, reserved **garlic**, and **2 TBSP olive oil** (3 TBSP for 4 servings). Season with **salt** and **pepper**; 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 more. Season with **salt** and **pepper**. Turn off heat; transfer to a plate.



## 6 FINISH & SERVE

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

## SPICE UP YOUR LIFE

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

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