



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 tang.

PREP: 15 MIN | **TOTAL: 35 MIN** | **CALORIES: 960**



Shallot



Lime



Chili Powder



Ground Pork



Chicken Stock Concentrate



Jalapeño



Sour Cream
(Contains: Milk)



Corn



Enchilada 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
 - Paper towels
 - 2 Small bowls
 - Medium bowl
 - Strainer
 - Kosher salt
 - Large pan
 - 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
- Enchilada 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. Slice jalapeño into thin rounds, removing ribs and seeds for less heat. Zest and quarter lime.



2 PICKLE VEGGIES

In a small bowl, combine shallot, as much jalapeño as you like, juice from 2 lime wedges (4 wedges for 4 servings), ¼ tsp sugar (½ tsp for 4), and a pinch of salt. Set aside to 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), a pinch of lime zest to taste, a squeeze of lime juice, salt, and pepper. 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 Enchilada Spice and ¼ tsp chili powder (½ tsp for 4 servings). 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 large 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. Serve with any remaining lime wedges on the side.

BRINY BOOST

Pickled shallot and jalapeño are also delicious atop burgers!

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