# **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.



Long Green Pepper

Chili Pepper



Roma Tomato

Lime

Garlic

Cilantro



Shallot



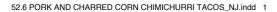


Flour Tortillas



Ground Cumin Chicken Stock Concentrate

Sour Cream (Contains: Milk)



#### **START STRONG**

Charring your corn adds a smokysweet 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**

Small bowl

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

INGREDIENTS	
Ingredient 2-person   4-person	
Corn	13.4 oz   13.4 oz
Long Green Peppe	er 1 2
• Shallot	1 2
• Lime	1 2
• Garlic	2 Cloves   4 Cloves
Cilantro	1⁄4 <b>oz  </b> 1⁄2 <b>oz</b>
Roma Tomato	1 2
• Chili Pepper 🥑	1 1
<ul> <li>Ground Pork*</li> </ul>	10 oz   20 oz
Tomato Paste	1.5 oz   3 oz
Chicken Stock Concentrate	
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.







#### 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.



# 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.



**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. MK 52 NJ-6

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