



# Chili Ground Pork Lettuce Cups

WITH HOMEMADE QUESO

Classic



**Prep & Cook Time**

20-30 MIN

**Cook Within**

5 DAYS

**You Will Need**

Olive Oil, Salt, Cooking Spray  
Large Non-Stick Pan

**Ingredients**

- 3 oz. Corn Kernels
  - 1 oz. Shredded Cheddar-Jack Cheese
  - 2 tsp. Taco Seasoning
  - 1 Roma Tomato
  - ½ oz. Tortilla Strips
  - 1 Jalapeño Pepper
  - 4 fl. oz. Cream Sauce Base
  - 1 Romaine Heart
- Customize It Options**
- 10 oz. Ground Pork
  - 12 oz. Impossible Burger
  - 12 oz. Boneless Skinless Chicken Breasts
  - 10 oz. Ground Beef
  - 20 oz. Double Portion Ground Pork

**Difficulty Level**

EASY

**Spice Level**

SPICY

**Minimum Internal Protein Temperature**

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/17312](http://www.homechef.com/17312)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

## Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- If lettuce arrives wilted, soak in icy cold water, 5 minutes, then thoroughly pat dry
- Ingredient(s) used more than once: **taco seasoning**

### Customize It Instructions

- If using **20 oz. ground pork**, follow same instructions as 10 oz. ground pork, working in batches, if necessary.
- If using **chicken breasts**, pat dry, and on a clean cutting board, cut into 1" dice. Follow same instructions as ground pork in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **ground beef**, follow same instructions as ground pork in Step 3, breaking up until beef reaches minimum internal temperature, 4-6 minutes.
- If using **Impossible burger**, follow same instructions as ground pork in Step 3, breaking up until burger is heated through, 4-6 minutes.



### 1. Prepare the Ingredients

- Core **tomato** and cut into ½" dice. Season with a pinch of **salt**.
- Separate leaves of **lettuce** for cups.
- Stem **jalapeño**, seed, and cut into ¼" dice. Wash hands and cutting board after working with **jalapeño**.



### 2. Start the Filling

- Place a large non-stick pan over medium-high heat and add ½ tsp. **olive oil** and **corn** to hot pan. Stir occasionally until heated through, 2-3 minutes.



### 3. Add Pork and Finish Filling

- Add **pork**, half the **taco seasoning** (reserve remaining for sauce), and ¼ tsp. **salt** to hot pan. Break up meat until no pink remains and pork reaches a minimum internal temperature of 160 degrees, 5-7 minutes.
- Transfer filling to a plate. Wipe pan clean and reserve.



### 4. Make the Queso

- Return pan used to cook filling to medium heat and spray with **cooking spray**. Add **jalapeño** (to taste) to hot pan. Stir occasionally until tender, 2-3 minutes.
- Add **cream base** and **cheese** and stir until combined and melted, 3-4 minutes.
- Remove from burner. Season with remaining **taco seasoning** and ¼ tsp. **salt**.



### 5. Finish the Dish

- Plate dish as pictured on front of card, filling **lettuce cups** with **filling** and topping with **queso**, **tomato**, and **tortilla strips**. Layer two lettuce cups for extra crunch and structural support. You should have about 5-6 cups total. Bon appétit!