



In your box

- 1 tsp. Onion Salt
- 1 Ear of Corn
- 2 Tbsp. Cornstarch
- 2 tsp. Chicken Demi-Glace
- 2 Green Onions
- 2 oz. Shredded Cheddar-Jack Cheese
- 1 oz. Sour Cream
- 12 oz. Fingerling Potatoes
- 2 tsp. Chipotle Seasoning

Customize It Options

- 12 oz. Ground Pork
- 10 oz. Antibiotic-Free Ground Beef
- 24 oz. Ground Pork-Double Portion
- 12 oz. Ground Turkey

You will need

- Olive Oil, Salt, Pepper
- Medium Pot, Mixing Bowl



Santa Fe Pork and Potato Stew

with cheddar-jack cheese and corn

NUTRITION per serving-Calories: 764, Carbohydrates: 45g, Fat: 44g, Protein: 45g, Sodium: 1697mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
*Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.

Prep & Cook Time
30-40 min.

Cook Within
5 days

Difficulty Level
Intermediate

Spice Level
Mild

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: green onions

Customize It Instructions

- If using **ground beef**, follow same instructions as ground pork.
- If using **ground turkey**, follow same instructions as ground pork in Step 2, stirring occasionally and breaking into pieces until no pink remains, 4-6 minutes.
- If using **24 oz ground pork** follow same instructions as ground pork, seasoning with 1/4 tsp. **salt** in Step 2.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Halve **potatoes** lengthwise and cut into 1/2" pieces.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Peel husk off **corn** and carefully remove kernels from cob.



2

Cook the Pork

- Place a medium pot over medium-high heat and add 2 tsp. **olive oil**. Add **ground pork** to hot pot and cook undisturbed until starting to brown, 3-4 minutes.
- Stir in **seasoning blend**, **onion salt**, and a pinch of **salt**. Stir occasionally, breaking up into small pieces, until no pink remains, 2-3 minutes.
- Transfer to a plate. Reserve pot; no need to wipe clean.



3

Start the Stew

- Return pot used to cook pork to medium-high heat and add 1 tsp. **olive oil**. Add **corn** and **white portions of green onions** to hot pot. Stir occasionally until softened, 1-2 minutes.
- Add **potatoes**, **pork**, 1 3/4 cups **water**, **demi-glace**, and a pinch of **pepper**. Bring to a simmer. Once simmering, reduce heat to medium. Cover, and stir occasionally until potatoes are tender, 12-14 minutes.



4

Finish the Stew

- In a mixing bowl, combine **cornstarch** and 2 Tbsp. **water**.
- Add cornstarch-water mixture to pot. Stir until **stew** thickens slightly, 1-2 minutes.
- Remove from burner and stir in **sour cream** and a pinch of **salt** until completely combined.



5

Finish the Dish

- Plate dish as pictured on front of card, garnishing **stew** with **cheese** and **green portions of green onions**. Bon appétit!