



**GREEN
CHEF**

SOUTHWEST PORK CHOPPED SALAD

charred corn salsa, toasted pepitas

COOK TIME

25 MIN

SERVINGS

2

CALORIES PER SERVING

690

MENU

GLUTEN-FREE // FAST & FIT

Smoky-sweet charred corn is always a favorite, especially when it's tossed into a salsa with fresh tomato, salty cotija cheese, and crisp scallion greens. You'll scoop that salsa over crunchy, crisp cabbage and romaine lettuce and a healthy helping of Southwest-spiced ground pork to create a chopped salad that's seriously satisfying. Drizzle every bowlful with our creamy parsley and cilantro chimichurri sauce, then sprinkle with toasted pepitas for a final dose of crunch. If you want to add some heat, make sure to drizzle the Cholula sauce over the top.



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.



Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Safe Spot Program.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

INGREDIENTS (12 ITEMS)

½ oz	Pepitas
1 whole	Roma tomato
1 whole	Scallion
5¼ oz	Romaine lettuce
2¾ oz	Corn
¾ oz	Cotija cheese <small>M</small>
10 oz	Ground pork*
2 tsp	Southwest seasoning
1½ oz	Tomato paste
1¾ oz	Cabbage
1¾ oz	Creamy parsley & cilantro chimichurri <small>E S</small>
1 tsp	Cholula sauce

*Ground pork is fully cooked when it's no longer pink.

Wash and dry fresh produce. Wash hands and surfaces after handling raw pork. Consuming raw or undercooked pork may increase your risk of foodborne illness. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

WHAT YOU'LL NEED

medium sauté pan
mixing bowls
measuring cup & spoons
cooking oil
salt & pepper

ALLERGENS

M MILK
E EGGS
S SOY

1

PREP

- Roughly chop **pepitas**.
- Small dice **Roma tomato** into pieces, about ¼ inch each.
- Trim and thinly slice **scallion**, separating whites from greens.
- Halve **romaine lettuce** lengthwise. Lay flat and slice across into ribbons, about ¼ inch wide; discard root end.

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2

TOAST PEPITAS

- Place **pepitas** in a dry, medium sauté pan over medium heat. Toast 2-3 minutes, or until fragrant, shaking pan frequently.
- Transfer **pepitas** to a plate.

3

MAKE CORN SALSA

- Pat **corn** dry with paper towels.
- Heat dry pan used for pepitas over high heat. Add **corn** in an even layer. Cook 2-3 minutes, or until lightly charred, stirring occasionally. Season with salt and pepper.
- Transfer **corn** to a medium bowl. Add **tomato**, **cotija cheese**, and **scallion greens**. Drizzle with 2 teaspoons cooking oil. Stir to combine. Season with salt and pepper to taste.

4

COOK PORK

- Heat 2 teaspoons cooking oil in pan used for corn over medium-high heat. Add **ground pork** and **scallion whites** to hot pan. Season with **Southwest seasoning**, salt, and a pinch of pepper. Cook 3-4 minutes, or until pork is browned, breaking up **pork** into pieces.
- Add ¼ cup water and **tomato paste** to pan with **pork**. Cook 1-2 minutes, or until fully cooked, stirring occasionally.

5

MAKE SALAD

- Place **cabbage*** and **romaine** in a large bowl. Lightly season with salt and pepper. Drizzle with **creamy parsley and cilantro chimichurri**. Toss to combine.

**The ingredient you received may be a different color.*

6

PLATE YOUR DISH

- Divide **salad** between bowls. Top with **Southwest pork** and **charred corn salsa**. Drizzle with **Cholula sauce** to taste (or omit). Garnish with **toasted pepitas**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (406g)

Amount per serving

Calories **690**

	% Daily Value*
Total Fat 52g	67%
Saturated Fat 12g	60%
Trans Fat 0g	
Cholesterol 110mg	37%
Sodium 480mg	21%
Total Carbohydrate 22g	8%
Dietary Fiber 5g	18%
Total Sugars 10g	
Includes 0g Added Sugars	0%
Protein 34g	
Vitamin D 0mcg	0%
Calcium 134mg	10%
Iron 4mg	20%
Potassium 1090mg	25%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Ground Pork [pork], **Southwest Seasoning** (Ground Cumin, Sweet Paprika, Smoked Paprika, Dried Oregano, Ground Coriander, Granulated Garlic), **Tomato Paste** [tomato paste, citric acid], **Cotija Cheese** [pasteurized milk, salt, cheese cultures, enzymes, cellulose], **Corn** [corn], **Scallions**, **Roma Tomatoes**, **Creamy Chimichurri** (Yellow Onions, Parsley, Cilantro, Garlic, Dried Oregano, Sea Salt, Black Pepper, Crushed Red Pepper Flakes, Apple Cider Vinegar [apple cider vinegar], Sunflower Oil [high oleic sunflower oil], Mayonnaise [organic expeller pressed soybean oil, water, organic egg yolks, organic whole eggs, organic distilled white vinegar, salt, organic white mustard (organic distilled vinegar, water, organic mustard seeds, salt, organic spices), organic lemon juice concentrate], Lemon Juice [lemon]), **Romaine Lettuce**, **Red Cabbage**, **Cholula Sauce** [water, peppers (arbol & piquin), salt, vinegar, garlic powder, spices, xanthan gum], **Pepitas** [pumpkin seed kernels]

Allergen information:

Contains Egg, Soy And Milk

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.

