



# SAUCY PORK BURRITO BOWLS

with Charred Green Pepper, Pico de Gallo & Smoky Crema

## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup  
White Rice



1 | 2  
Onion



1 | 2  
Long Green  
Pepper



2 | 2  
Scallions



10 oz | 20 oz  
Ground Pork



2 TBSP | 4 TBSP  
Smoky Red  
Pepper Crema  
Contains: Milk



1 | 2  
Tex-Mex  
Paste



4 oz | 8 oz  
Pico de Gallo



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Chicken Breast  
Strips

Calories: 500



10 oz | 20 oz  
Ground Beef\*\*

Calories: 680



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 640





HELLO

## HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

## NICE CHAR

Lightly charring the veggies in step 4 brings out their smoky, sweet notes. Don't overdo it, though: You want them to be blistered, not burned.

## BUST OUT

- Small pot
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Medium pan
- Paper towels <sup>Ⓢ</sup>

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### 1 COOK RICE

- In a small pot, combine **rice**, **1 cup water (2 cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



### 4 COOK VEGGIES

- Heat a **drizzle of oil** in a medium pan (use a **large pan for 4 servings**) over medium-high heat. Add **green pepper** and **onion**. Season with **salt**. Cook, stirring occasionally, until softened and lightly charred, 7-9 minutes.
- Transfer to a plate.



### 2 PREP

- While rice cooks, **wash and dry produce**.
- Halve, peel, and cut **onion** into ½-inch-thick wedges. Core, deseed, and dice **green pepper** into ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens.



### 5 COOK PORK

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **pork\***, **scallion whites**, and a **big pinch of salt**. Cook, breaking up meat into pieces, until browned, 4-6 minutes.
- Stir in **Tex-Mex paste** and **¼ cup water (½ cup for 4 servings)** until combined. Bring to a simmer and cook until mixture is saucy and pork is cooked through, 1-2 minutes more.

- <sup>Ⓢ</sup> Pat **chicken\*** dry with paper towels.
- <sup>Ⓢ</sup> Swap in chicken (no need to break up into pieces!) or **beef\*** for pork.



### 3 MAKE CREMA

- Place **smoky red pepper crema** in a small bowl. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



### 6 FINISH & SERVE

- Fluff **rice** with a fork. Season with **salt** and **pepper**. **TIP: Stir in 1 TBSP butter (2 TBSP for 4 servings) for extra richness.**
- Divide rice between bowls and top with **veggies, pork, pico de gallo, crema**, and any **remaining sauce** from pan. Garnish with **scallion greens** and serve.

\*Ground Pork is fully cooked when internal temperature reaches 160°.

<sup>Ⓢ</sup> \*Chicken is fully cooked when internal temperature reaches 165°.

<sup>Ⓢ</sup> \*Ground Beef is fully cooked when internal temperature reaches 160°.