



PORK FAJITA BOWLS

with Blue Corn Tortilla Chips, Pico de Gallo & Chili Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tomato



1 | 2
Onion



1 | 1
Lime



1 | 1
Jalapeño



1 | 2
Long Green
Pepper



½ Cup | 1 Cup
Jasmine Rice



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Chili Powder



10 oz | 20 oz
Ground Pork



1 TBSP | 2 TBSP
Southwest Spice
Blend



1 | 2
Chicken Stock
Concentrate



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



1.5 oz | 3 oz
Blue Corn Tortilla
Chips
Contains: Sesame



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
Ground Beef**

Calories: 940



10 oz | 20 oz
Ground Turkey

Calories: 800



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 900



HELLO

CHILI LIME CREMA

A cooling condiment that's all at once tangy, sweet, and smoky

MAKE IT YOUR OWN

Best part of a homemade fajita bowl? Making it exactly how you like it. Craving your crema on the side for a chip dipper? You do you! Prefer everything mixed together instead of layered in your bowl? Go for it!

BUST OUT

- Zester
- Small pot
- 2 Small bowls
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- **Wash and dry produce.**
- Dice **tomato**. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Zest and quarter **lime**. Mince **jalapeño**, removing ribs and seeds for less heat. Halve, core, and thinly slice **green pepper** into strips.



2 COOK RICE

- In a small pot, combine **rice**, $\frac{3}{4}$ cup **water** (1½ cups for 4 servings), and a **big 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.



3 MAKE PICO & CREMA

- While rice cooks, in a small bowl, combine **tomato**, **minced onion**, a **squeeze of lime juice**, and as much **jalapeño** as you like. Season with **salt** and **pepper**.
- In a separate small bowl, combine **sour cream**, a squeeze of lime juice, and a **pinch of chili powder** (you'll use the rest later). Season with **salt** and **pepper**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



4 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and **sliced onion**; cook, stirring occasionally, until browned and softened, 7-9 minutes. Season with **salt** and **pepper**. **TIP: Lower heat and add a splash of water if veggies begin to brown too quickly.**
- Turn off heat; transfer to a medium bowl and cover to keep warm. Wipe out pan.



5 COOK PORK

- Once veggies are done, heat a **drizzle of oil** in same pan over medium-high heat. Add **pork***, **Southwest Spice Blend**, and **remaining chili powder**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **stock concentrate** and a **splash of water**; cook until saucy, 1-2 minutes. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lime zest** and **1 TBSP butter** (2 TBSP for 4 servings). Season with **salt** and **pepper**.
- Divide rice between bowls and top with **pork** and **veggies**. Drizzle with **crema**. Top with **Monterey Jack** and **pico de gallo**. Serve with **tortilla chips** and any **remaining lime wedges** on the side.

- 🍳 Cook through this step as instructed, swapping in **beef*** or **turkey*** for pork.

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

🍳 *Ground Beef is fully cooked when internal temperature reaches 160°.

🍳 *Ground Turkey is fully cooked when internal temperature reaches 165°.