



TEX-MEX PORK WITH MANGO SALSA

with Zesty Lime Rice & Smoky Red Pepper Crema

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Jasmine Rice



2 | 4
Scallions



¼ oz | ¼ oz
Cilantro



1 | 2
Lime



4 oz | 8 oz
Mango



1 | 2
Tex-Mex Paste



10 oz | 20 oz
Pork Chops



1 TBSP | 1 TBSP
Southwest Spice Blend



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



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THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

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



10 oz | 20 oz
Chicken Cutlets

Calories: 650



10 oz | 20 oz
Bavette Steak

Calories: 730



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 690



HELLO

MANGO SALSA

Mango mixes with cilantro, scallions, and lime for a tangy topper.

HERB YOUR ENTHUSIASM

It's believed that your genes may determine whether you like cilantro. If you're unfamiliar with the herb, give it a taste before adding to your salsa in step 3.

BUST OUT

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

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1 COOK RICE

- Wash and dry produce.
- In a small pot, combine **rice**, **1¼ cups water (2¼ 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 PORK

- Pat **pork*** dry with paper towels and season all over with **half the Southwest Spice Blend (all for 4 servings)**, **salt**, and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add pork and cook until browned and cooked through, 4-6 minutes per side. **TIP: If seasoning begins to burn before pork is cooked through, reduce heat to medium.**
- Turn off heat; transfer to a cutting board to rest for at least 5 minutes. Wipe out pan.

- 🍴 Swap in **chicken*** or **steak*** for pork; cook chicken until browned and cooked through, 4-6 minutes per side, or cook steak to desired doneness, 5-7 minutes per side.



2 PREP & MIX SAUCE

- While rice cooks, drain **mango** over a small bowl, reserving **juice**; roughly chop. Zest and quarter **lime**. Roughly chop **cilantro**. Trim and thinly slice **scallions**.
- To bowl with mango juice, stir in **Tex-Mex paste**, **juice from half the lime**, and **2 TBSP water (3 TBSP for 4 servings)**.



5 COOK PAN SAUCE

- Return pan used for pork to medium-high heat. Add **Tex-Mex paste mixture** and bring to a simmer. Cook, stirring occasionally, until slightly reduced, 2-3 minutes.
- Remove from heat; stir in **1 TBSP butter (2 TBSP for 4 servings)** until melted.
- Use pan used for chicken or steak here.



3 MAKE SALSA

- In a medium bowl, combine **chopped mango**, **cilantro**, **scallions**, and a **squeeze of lime juice** to taste. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lime zest** and season with **salt** and **pepper**.
- Thinly slice **pork** crosswise.
- Divide rice between bowls and top with pork. Drizzle pork with **pan sauce**, then garnish with **mango salsa** and **smoky red pepper crema**. Serve with any **remaining lime wedges** on the side.
- 🍴 Thinly slice **chicken** or **steak** against the grain.

*Pork is fully cooked when internal temperature reaches 145°.

🍴 *Chicken is fully cooked when internal temperature reaches 165°.

🍴 *Steak is fully cooked when internal temperature reaches 145°.