

INGREDIENTS

2 PERSON | 4 PERSON



3/4 Cup | 11/2 Cups Jasmine Rice



Scallions



1/4 oz | 1/4 oz Cilantro





4 oz | 8 oz Mango



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



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER 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 G Chicken Cutlets

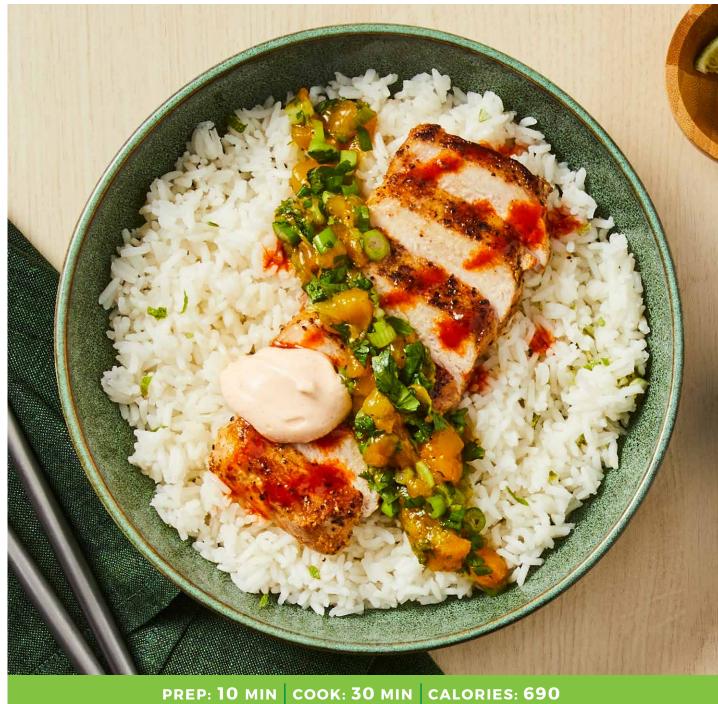


10 oz | 20 oz Bavette Steak

G Calories: 650 Calories: 730

TEX-MEX PORK WITH MANGO SALSA

with Zesty Lime Rice & Smoky Red Pepper Crema





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

MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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

- (5) *Chicken is fully cooked when internal temperature
- (5) *Steak is fully cooked when internal temperature reaches



1 COOK RICE

- · Wash and dry produce.
- In a small pot, combine rice, 11/4 cups water (21/4 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).



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.



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.



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.