



PORK AL PASTOR BOWLS

with Fajita Veggies, Pico de Gallo & Cilantro Lime Rice

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Lime



4 oz | 8 oz
Pineapple



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Tomato



1 | 2
Onion



¼ oz | ½ oz
Cilantro



1 | 2
Long Green
Pepper



1 TBSP | 2 TBSP
Fajita Spice
Blend



10 oz | 20 oz
Ground Pork



1 tsp | 2 tsp
Chili Powder



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



1 tsp | 1 tsp
Hot Sauce



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



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HelloCustom

2 PERSON | 4 PERSON

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



10 oz | 20 oz
Chopped Chicken
Breast

Calories: 670



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 830



HELLO

FAJITA SPICE BLEND

Paprika and chili powder add peppery pizzazz, while onion and garlic bring savory notes.

DRY, DRY AGAIN

In Step 1, we ask you to dry the pineapple with paper towels. Why? Blotting out as much moisture as possible ensures browning once the pineapple hits the hot pan for deliciously crispy, caramelized edges.

BUST OUT

- Zester
- Paper towels
- Strainer
- Small pot
- 3 Small bowls
- Large pan

- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)

Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, 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. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 START PREP

- Wash and dry produce.
- Zest and quarter **lime**. Drain **pineapple** over a small bowl, reserving **juice**. Pat pineapple dry with paper towels.



2 COOK RICE

- In a small pot, combine **rice**, **¾ 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 FINISH PREP & MAKE PICO

- While rice cooks, dice **tomato**. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings). Roughly chop **cilantro**. Halve, core, and thinly slice **green pepper** into strips.
- In a second small bowl, combine tomato, minced onion, half the cilantro, and a **big squeeze of lime juice** to taste. Season with **salt** and **pepper**.



4 COOK PINEAPPLE & VEGGIES

- Heat a large, dry pan over medium-high heat. Add **pineapple**; cook, stirring occasionally, until lightly charred, 3-5 minutes. Transfer to a plate.
- Heat a **drizzle of oil** in same pan over medium-high heat. Add **sliced onion** and **green pepper**; cook, stirring occasionally, until charred and softened, 7-9 minutes.
- Add **half the Fajita Spice Blend** (you'll use the rest in the next step) and a **splash of water**; cook, stirring, until fragrant and water has evaporated, 1-2 minutes. Season with **salt** and **pepper**. Turn off heat; transfer to plate with pineapple. Wipe out pan. **TIP: Tent with foil to keep warm.**



5 COOK PORK & MAKE CREMA

- Heat a **drizzle of oil** in same pan over medium-high heat. Once pan is hot, add **pork***; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Add **chili powder**, **remaining Fajita Spice Blend**, **reserved pineapple juice**, and a **big pinch of salt**. Cook, stirring, until pork is coated and sauce has reduced, 1-2 minutes. Remove from heat and stir in a **big squeeze of lime juice**.
- In a third small bowl, combine **sour cream** and **hot sauce** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



6 FINISH & SERVE

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

- Open package of **chicken*** and drain off any excess liquid. Swap in chicken (no need to break into pieces!) for pork.

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

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