



PAPRIKA PORK & YELLOW RICE BOWLS

with Pickled Red Onion

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Jasmine Rice



2 | 4
Veggie Stock
Concentrates



1 tsp | 1 tsp
Turmeric



1 | 1
Red Onion



1 | 2
Long Green
Pepper



¼ oz | ½ oz
Parsley



5 tsp | 10 tsp
Red Wine Vinegar



10 oz | 20 oz
Ground Pork



1 TBSP | 2 TBSP
Savory Paprika
Blend



1 | 2
Tomato Paste



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: 770



10 oz | 20 oz
Ground Turkey
Calories: 650



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 750



HELLO

SAVORY PAPRIKA BLEND

This colorful spice blend brings bold flavors to quick-cooking ground pork.

IN A PICKLE

In Step 2, you'll microwave sliced red onion in a vinegar mixture, which helps the sugar and salt dissolve and speeds up the pickling process.

BUST OUT

- Small pot
- Plastic wrap
- Small bowl
- Large pan
- Kosher salt
- Black pepper
- Sugar (½ tsp | 1 tsp)
- Cooking oil (1 tsp | 1 tsp)

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.

GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**
(646) 846-3663 | **HelloFresh.com**

*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°.



1 COOK RICE

- Wash and dry produce.
- In a small pot, combine **rice**, **stock concentrates**, **1¼ cups water**, **¼ tsp turmeric**, and a **pinch of salt** (**2¼ cups water and ½ tsp turmeric for 4 servings**). (Be sure to measure the turmeric—we sent more!) Bring to a boil, then cover and reduce to a simmer. Cook until rice is tender, 15-18 minutes. (TIP: For perfect timing, start Step 3 when rice has 10 minutes left.) Keep covered off heat until ready to serve.



3 COOK PORK

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **pork***, **green pepper**, and **Savory Paprika Blend**. Season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and almost cooked through, 4 minutes.
- Add **tomato paste** and **¼ cup water** (**½ cup for 4 servings**); cook, stirring, until pork is cooked through and liquid has mostly evaporated, 30-60 seconds more. Remove from heat.

🍖 Swap in **beef*** or **turkey*** for pork.



2 PREP & PICKLE ONION

- Meanwhile, halve, peel, and thinly slice **half the onion** (**whole onion for 4 servings**). Core, deseed, and dice **green pepper** into ½-inch pieces. Roughly chop **parsley**.
- In a small microwave-safe bowl, combine sliced onion, **vinegar**, **½ tsp sugar** (**1 tsp for 4**), and a **pinch of salt**. Cover tightly with plastic wrap; microwave until onion is bright pink, 1 minute. Set aside.



4 FINISH & SERVE

- Fluff **rice** with a fork; divide between shallow bowls. Top with **pork** and as much **pickled onion** (**draining first**) as you like. Garnish with **parsley** and serve.