



TEX-MEX PORK WITH PINEAPPLE 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
Pineapple



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



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
Chicken Cutlets
Calories: 650



10 oz | 20 oz
Bavette Steak
Calories: 730



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



HELLO

PINEAPPLE SALSA

Pineapple 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
- Strainer
- Small bowl
- Zester
- Medium bowl
- Paper towels
- Large pan

- Kosher salt
 - Black pepper
 - Cooking oil (1 tsp | 1 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 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 **pineapple** over a small bowl, reserving **juice**; roughly chop. Zest and quarter **lime**. Roughly chop **cilantro**. Trim and thinly slice **scallions**.
- To bowl with pineapple 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 pineapple**, **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**; garnish with **pineapple 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°.