

INGREDIENTS

2 PERSON | 4 PERSON



Tomato



1 | 2 Long Green



1 TBSP | 2 TBSP Southwest Spice Blend





Lime



1/2 Cup | 1 Cup Jasmine Rice



3 TBSP | 6 TBSP Crema Contains: Milk



Ground Pork







1 | 2 Tex-Mex Paste



¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

**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

2 PERSON | 4 PERSON

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

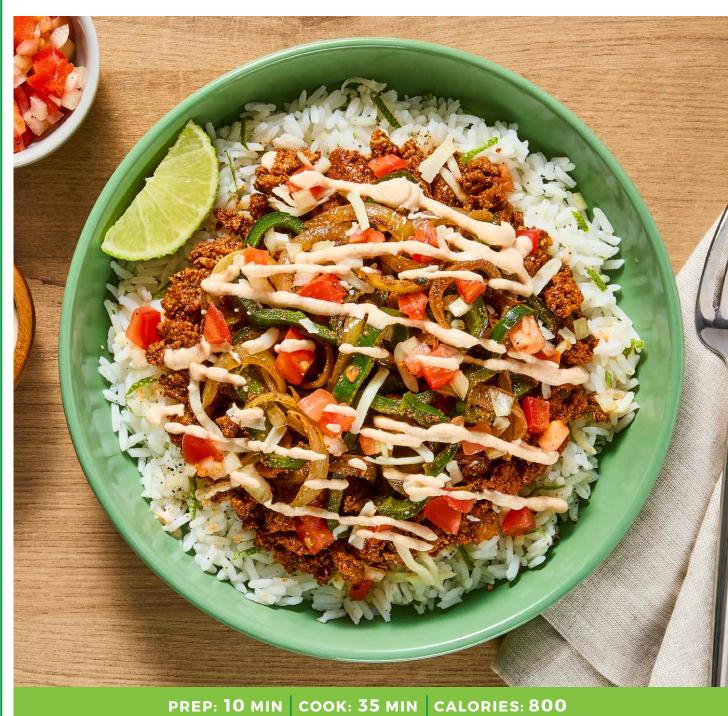


10 oz | 20 oz Ground Beef**



TEX-MEX PORK ENCHILADA BOWLS

with Tomato Salsa & Spiced Crema





HELLO

SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring major flavor to this dish.

SLICE OF LIFE

Always seem to squish tomatoes when you're trying to slice or dice 'em? Try switching to a serrated or bread knife! The teeth on the blade will cut through the skin every time. Bye-bye, accidental tomato sauce

BUST OUT

- Zester
- 2 Small bowls
- Small pot
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)

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.

HOW WAS YOUR MEAL?



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1 PREP

- · Wash and dry produce.
- Dice tomato. Halve, peel, and thinly slice onion; mince a few slices until you have 2 TBSP (3 TBSP for 4 servings). Zest and quarter lime. Halve, core, and thinly slice green pepper into strips.



2 COOK RICE

• In a small pot, combine rice, 34 cup water (1½ 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.



3 MAKE SALSA & CREMA

- While rice cooks, in a small bowl. combine tomato, minced onion, and juice from half the lime. Season with salt and pepper.
- In a separate small bowl, combine crema and 1/4 tsp Southwest Spice Blend (½ tsp for 4 servings). (You'll use more Southwest Spice Blend in the next step.) Season with salt and pepper.



4 COOK VEGGIES

- Heat a drizzle of oil in a large pan over medium-high heat. Add green pepper and cook until slightly softened 2-3 minutes.
- Add sliced onion and cook, stirring occasionally, until veggies are browned and tender. 5-7 minutes.
- Add 2 TBSP water (4 TBSP for 4 servings), half the remaining Southwest Spice Blend (you'll use the rest in the next step), salt, and pepper. Cook until water has mostly evaporated and veggies are coated, 1-2 minutes.
- Turn off heat. Transfer to a plate; cover to keep warm. Wipe out pan.



5 COOK PORK

- Heat another drizzle of oil in pan used for veggies over medium-high heat. Add pork* and cook. breaking up meat into pieces, until browned and cooked through, 4-6 minutes. TIP: If there's excess grease in your pan, carefully pour it out.
- Stir in Tex-Mex paste and remaining Southwest Spice Blend until combined. Add 1/4 cup water (1/3 cup for 4 servings); simmer until mixture is reduced and saucy, 2-3 minutes more.
- Remove from heat and stir in 1 TBSP butter (2 TBSP for 4). Season with salt and pepper.



- 6 FINISH & SERVE
- Fluff rice with a fork: stir in lime zest and season with salt and pepper.
- Divide rice between bowls and top with pork mixture, veggies, Monterey Jack, salsa, and crema. Serve with remaining lime wedges on the side.