



FAJITA-SPICED PORK CHOPS

with Rice, Black Beans & Cilantro-Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tomato



1 Clove(s) | 2 Clove(s)
Garlic



1 TBSP | 2 TBSP
Fajita Spice Blend



¼ oz | ½ oz
Cilantro



1 | 1
Lime



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 | 2
Black Beans



½ Cup(s) | 1 Cup(s)
White Rice



10 oz | 20 oz
Pork Chops



1 | 2
Chicken Stock
Concentrate



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THERE TOO. SCAN HERE TO GET HELP
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HelloCustom

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



10 oz | 20 oz
\$ Bavette Steak
\$ Calories: 780



10 oz | 20 oz
\$ Chicken Cutlets
\$ Calories: 700



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 730



HELLO

FAJITA SPICE BLEND

Fajita flavors (chili powder, paprika, cumin, garlic) add savory oomph to juicy pork chops.

LET IT BE

Let the pork stand for at least 5 minutes after roasting. The extra time before slicing gives the juices a chance to redistribute, keeping the meat moist.

BUST OUT

- Strainer
- Medium pot
- Small bowl
- Paper towels
- Large pan
- Kosher Salt
- Black Pepper
- Cooking Oil
- Butter
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.
- Dice **tomato** into ¼-inch pieces. Peel and mince or grate **garlic**. Drain **beans**.



4 COOK PORK

- Pat **pork*** dry with paper towels and season all over with **1 tsp Fajita Spice Blend (2 tsp for 4 servings), salt, and pepper.** (Use the rest of the Fajita Spice Blend as you like.)
- 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 pork starts to brown too quickly, lower the heat and cover pan.**
- Transfer to a cutting board to rest.

- 🍴 Swap in **chicken*** or **steak*** for pork.
- 🍴 Cook chicken until browned and cooked through, 3-5 minutes per side, or cook steak to desired doneness, 5-7 minutes per side.



2 COOK RICE & BEANS

- In a medium pot (**large pot for 4 servings**), combine **rice, tomato, garlic, beans, stock concentrate, ¾ cup water, 1 tsp Fajita Spice Blend (you'll use more later), and a pinch of salt (1½ cups water and 2 tsp Fajita Spice Blend for 4)**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 20-22 minutes.
- Keep covered off heat until ready to serve.



5 FINISH RICE & BEANS

- Fluff **rice and beans** with a fork and stir in **1 TBSP butter (2 TBSP for 4 servings)**.



3 FINISH PREP & MAKE CREMA

- While rice cooks, roughly chop **cilantro**. Quarter **lime**.
- In a small bowl, combine **sour cream, cilantro, and juice from one lime wedge (two wedges for 4 servings)**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Taste and season with **salt and pepper** if desired.



6 FINISH & SERVE

- Slice **pork** crosswise.
- Divide **rice and beans** and pork between plates in separate sections. Pour any **resting juices** over pork and drizzle with **crema**. Serve with any **remaining lime wedges** on the side.
- 🍴 Slice **chicken** or **steak** against the grain.

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

🍴 *Poultry is fully cooked when internal temperature reaches 165°.

🍴 *Beef is fully cooked when internal temperature reaches 145°.