



20-MIN MEAL

PULLED PORK FIESTA BOWLS

with Tomato Salsa, Bell Pepper, and Monterey Jack Cheese



HELLO PULLED PORK

Forget hours of slow-cooking: this ready-to-heat meat is done in a fraction of the time.

PREP: 5 MIN | **TOTAL: 20 MIN** | **CALORIES: 940**



Jasmine Rice



Green Bell Pepper



Cilantro



Pulled Pork

Chicken Stock
ConcentrateSour Cream
(Contains: Milk)

Red Onion



Roma Tomato



Lime



Fajita Spice Blend

Monterey Jack
Cheese
(Contains: Milk)

START STRONG

Not a fan of cilantro's flavor? That's OK. In fact, it's believed that your genes may determine whether or not you like the herb. If you prefer, you can skip it or add it to taste.

BUST OUT

- Small pot
- Large pan
- Small bowl
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Vegetable oil (4 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-----------------------------|-----------------|
| • Jasmine Rice | ½ Cup 1 Cup |
| • Red Onion | 1 2 |
| • Green Bell Pepper | 1 2 |
| • Roma Tomato | 1 2 |
| • Cilantro | ¼ oz ½ oz |
| • Lime | 1 2 |
| • Pulled Pork | 10 oz 20 oz |
| • Fajita Spice Blend | 1 TBSP 2 TBSP |
| • Chicken Stock Concentrate | 1 2 |
| • Monterey Jack Cheese | ¼ Cup ½ Cup |
| • Sour Cream | 4 TBSP 8 TBSP |

WINE CLUB

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1 COOK RICE

Place **1 cup water** and **1 TBSP butter** in a small pot. Bring to a boil, then add **rice** and stir once. Reduce heat to low, bring to a gentle simmer, and cover. Cook until tender, about 15 minutes. Remove pot from heat and keep covered.



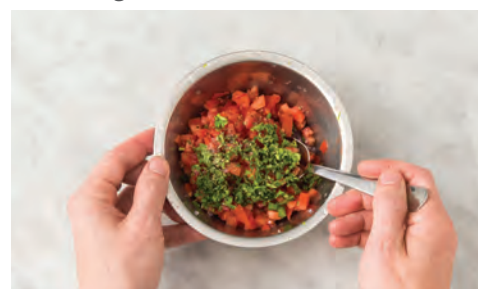
4 ADD PORK

Add another large drizzle of **oil** to pan with **veggies**. Tear **pork** into smaller pieces and toss into pan. Season pork and veggies with **salt**, **pepper**, and **fajita spice**. Cook, tossing, until pork is warmed through, 2-3 minutes. Stir in **stock concentrate** and **½ cup water**. Bring to a boil, then reduce heat to low and stir in **1 TBSP butter**. Let simmer until saucy, 1-2 minutes.



2 PREP

Wash and dry all produce. While rice cooks, halve, peel, and thinly slice **onion**; finely mince a few slices until you have 2 TBSP. Halve, core, and seed **bell pepper**, then thinly slice. Core and seed **tomato**, then cut into small cubes. Finely chop **cilantro**. Halve **lime**; cut one half into wedges.



5 MAKE SALSA

While pork simmers, place **tomato**, **minced onion**, and half the **cilantro** in a small bowl. Squeeze in **juice** from lime half. Season with **salt** and **pepper**, then toss to combine.



3 COOK VEGGIES

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **sliced onion** and **bell pepper**. Cook, tossing, until just softened, 3-4 minutes.



6 PLATE AND SERVE

Fluff **rice** with a fork and season with **salt** and **pepper**; divide between plates. Spoon over **pork**, **veggies**, and their **sauce**. Top with **salsa** and **cheese**. Dollop with **sour cream** and sprinkle with remaining **cilantro**. Serve with **lime wedges** on the side for squeezing over.

DIG IN!

Pork and rice made extra nice.

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