



# SAUCY PORK BURRITO BOWLS

with Charred Green Pepper, Salsa Fresca & Smoky Crema

## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup  
White Rice



1 | 2  
Tomato



1 | 2  
Yellow Onion



5 tsp | 5 tsp  
White Wine  
Vinegar



1 | 2  
Long Green  
Pepper



2 | 2  
Scallions



10 oz | 20 oz  
Ground Pork



2 TBSP | 4 TBSP  
Smoky Red  
Pepper Crema  
Contains: Milk, Soy



1 | 2  
Tex-Mex 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: 620



10 oz | 20 oz  
Organic Ground  
Beef\*\*

Calories: 610



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 620



HELLO

## CHARRED GREEN PEPPER

This earthy green chili pepper develops a smoky depth of flavor once sautéed.

### NICE CHAR

Lightly charring the veggies in step 4 brings out their smoky, sweet notes. Don't overdo it, though: You want them to be blistered, not burnt.

### BUST OUT

- Small pot
- Medium pan
- 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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### 1 COOK RICE

- In a small pot, combine **rice**, **¾ 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.



### 4 COOK VEGGIES

- Heat a **drizzle of oil** in a medium pan (use a **large pan for 4 servings**) over medium-high heat. Add **green pepper** and **onion wedges**. Season with **salt**. Cook, stirring occasionally, until softened and lightly charred, 7-9 minutes.
- Transfer to a plate.



### 2 PREP

- While rice cooks, **wash and dry produce**.
- Finely dice **tomato**. Halve, peel, and cut **onion** into ½-inch-thick wedges; mince one wedge until you have 1 TBSP (2 TBSP for 4 servings). Core, deseed, and dice **green pepper** into ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens.



### 5 COOK PORK

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **pork\***, **scallion whites**, and a **big pinch of salt**. Cook, breaking up meat into pieces, until browned, 4-6 minutes.
- Stir in **Tex-Mex paste** and **¼ cup water (½ cup for 4 servings)** until combined. Bring to a simmer and cook until mixture is saucy and pork is cooked through, 1-2 minutes more.

- Swap in **beef\*** or **organic beef\*** for pork.



### 3 MAKE SALSA & CREMA

- In a small bowl, combine **tomato**, **minced onion**, and **half the vinegar (all for 4 servings)**. Season with **salt**.
- Place **smoky red pepper crema** in a separate small bowl. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



### 6 FINISH & SERVE

- Fluff **rice** with a fork. Season with **salt** and **pepper**. **TIP: Stir in 1 TBSP butter (2 TBSP for 4 servings) for extra richness.**
- Divide rice between bowls and top with **veggies**, **pork**, **salsa**, **crema**, and any **remaining sauce** from pan. Garnish with **scallion greens** and serve.

\*Ground Pork is fully cooked when internal temperature reaches 160°.

\*Ground Beef is fully cooked when internal temperature reaches 160°.

