



SAUCY PORK BURRITO BOWLS

with Cilantro Lime Rice, Salsa Fresca & Smoky Crema

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Tomato



1 | 2
Yellow Onion



1 | 1
Lime



1 | 2
Long Green Pepper



¼ oz | ¼ oz
Cilantro



10 oz | 20 oz
Ground Pork



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



1 | 2
Tex-Mex Paste



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HelloCustom

2 PERSON | 4 PERSON

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12 oz | 24 oz
Cauliflower Rice

Calories: 540



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 650



HELLO

LONG GREEN PEPPER

A milder chili pepper than a jalapeño, with deep, earthy flavor

NICE CHAR

Lightly charring the veggies in Step 4 creates deliciously smoky, caramel-sweet notes. Don't overdo it, though—you want them blistered, not burnt!

BUST OUT

- Small pot
- 2 Small bowls
- Zester
- Medium pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
(1 tsp | 1 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.

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **cauliflower rice (no need to drain)**, a **big pinch of salt**, and **pepper**. Cook, stirring occasionally, until tender and any excess liquid has absorbed, 6-8 minutes. (Save **jasmine rice** for another use.)



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). Zest and quarter **lime**. Core, deseed, and dice **green pepper** into ½-inch pieces. Mince **cilantro**.



5 COOK PORK

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **pork*** 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.



3 MAKE SALSA & CREMA

- In a small bowl, combine **tomato**, **minced onion**, and a **big squeeze of lime juice**; season with **salt**.
- Add **smoky red pepper crema** to 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; stir in **lime zest** and **half the cilantro**. Season with **salt** and **pepper**. **TIP: For extra richness, stir in 1 TBSP butter (2 TBSP for 4 servings).**
- Divide rice between bowls and top with **veggies, saucy pork, salsa, crema**, remaining cilantro, and any **remaining sauce** from pan. Serve with **remaining lime wedges** on the side.

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