

INGREDIENTS

2 PERSON | 4 PERSON



1/2 Cup | 1 Cup Jasmine Rice



Lime



10 oz | 20 oz **Ground Pork**



Tomato



Yellow Onion

1/4 oz | 1/4 oz

Cilantro



1 | 2 Long Green Pepper



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



HelloCustom

2 PERSON | 4 PERSON

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



12 oz | 24 oz Cauliflower Rice



Calories: 540

SAUCY PORK BURRITO BOWLS

with Cilantro Lime Rice, Salsa Fresca & Smoky Crema



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) (5

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*Ground Pork is fully cooked when internal temperature



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.)



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.



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.



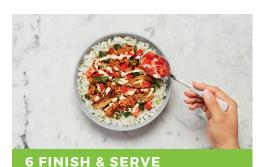
4 COOK VEGGIES

- 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.



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** (⅓ **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.



 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.

/K 52-5