

# **INGREDIENTS**

2 PERSON | 4 PERSON



3/4 Cup | 11/2 Cups Jasmine Rice



1 | 2 Bell Pepper\*



**4 oz | 8 oz** Mango



1 | 2 Yellow Onion



| **2** me



10 oz | 20 oz Ground Pork



1 TBSP | 2 TBSP Mexican Spice Blend



4 TBSP | 8 TBSP Guacamole



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.



# **HelloCustom**

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz



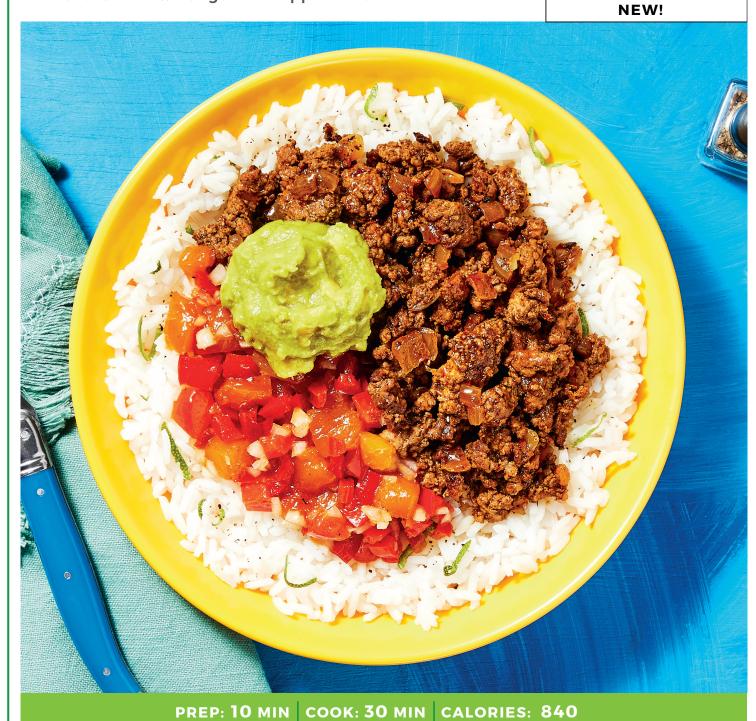
10 oz | 20 oz S Chicken Breast Strips



G Calories: 700

# **SPICED PORK BURRITO BOWLS**

with Guacamole & Mango-Bell Pepper Relish



27



# **HELLO**

### **MEXICAN SPICE BLEND**

A mix of chili powder and oregano adds a touch of smoke and herbaceousness to ground pork

# **RELISH THE PROCESS**

In step 3, you'll cook the bell pepper until it's tender before adding mango and cooking until lightly charred. This process not only helps meld the textures and flavors together, but also helps bring out the mango's sweetness. Make this tangy relish again to serve with your favorite Tex-Mex dishes.

## **BUST OUT**

- Small pot
- Large pan
- Strainer
- Medium bowl
- Zester
- Paper towels 🕏 🕞
- Kosher salt
- · Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (½ tsp | 1 tsp)
- Olive oil (2 tsp | 2 tsp)

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\*Ground Pork is fully cooked when internal temperature reaches 160  $\!\!^{\circ}\!\!$  .

- \$\ \text{\*Shrimp are fully cooked when internal temperature reaches } \( \frac{1}{2} \).
- \*Chicken is fully cooked when internal temperature reaches 165°.



## 1 COOK RICE

- In a small pot, combine rice, 1½ cups water (2 cups for 4 servings), and a big pinch of salt. Bring to a boil, then cover and reduce heat to low. Cook, covered, until rice is tender, 15-18 minutes.
- · Keep covered off heat until ready to serve.



#### 2 PREP

- While rice cooks, wash and dry produce.
- Halve, core, and finely dice bell pepper.
  Drain mango, reserving juice. Halve, peel,
  and finely dice onion. Mince some of the
  diced onion until you have 2 TBSP (4 TBSP
  for 4 servings); set aside for step 5. Zest and
  quarter lime.



## **3 START RELISH**

- Heat a drizzle of oil in a large pan over medium-high heat. Add bell pepper and season with salt and pepper. Cook, stirring occasionally, until tender, 5-7 minutes. Add mango and cook, stirring occasionally, until lightly charred, 1-2 minutes more.
- Add ¼ cup water and ½ tsp sugar (1 tsp for 4 servings); cook until liquid has reduced and mostly evaporated, 30 seconds.
- Turn off heat; transfer mango mixture to a medium bowl. Wipe out pan.



## **4 COOK PORK**

- Heat a drizzle of oil in same pan over medium high-heat. Add diced onion and season with salt. Cook, stirring occasionally, until softened and lightly browned, 3-4 minutes.
- Add pork\*, Mexican Spice Blend, salt (we used ½ tsp; 1 tsp for 4 servings), and pepper.
   Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
   Stir in reserved mango juice and cook until thickened, 30 seconds. Remove from heat.
   Taste and season with salt and pepper.



as instructed.



# **5 FINISH RELISH**

 Add minced onion, juice from one lime (juice from 1½ limes for 4 servings; taste and add more if desired), and a large drizzle of olive oil to bowl with the mango mixture; stir to combine. Taste and season generously with salt and pepper.



- Fluff rice with a fork; stir in lime zest.
   Season with salt and pepper.
- Divide rice between bowls. Top with pork, relish, and guacamole in separate sections. Serve.