



SPICED PORK BURRITO BOWLS

with Guacamole & Mango Bell Pepper Salsa

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Jasmine Rice



1 | 2
Bell Pepper*



1 | 2
Tomato



4 oz | 8 oz
Mango



1 | 2
Yellow Onion



1 | 2
Lime



10 oz | 20 oz
Ground Pork



1 TBSP | 2 TBSP
Mexican Spice Blend



4 TBSP | 8 TBSP
Guacamole



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WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.

**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: 860



10 oz | 20 oz
Organic Ground Beef**

Calories: 850



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 860



HELLO

MEXICAN SPICE BLEND

A mix of chili powder and oregano adds smoky herbaceousness to the meat.

MANGO TANGO

In step 3, you'll cook the bell pepper and mango until lightly charred. This process not only helps meld textures and flavors, but also brings out the mango's sweetness.

BUST OUT

- Small pot
- Large pan
- Strainer
- Medium bowl
- Zester
- 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°.

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



1 COOK RICE

- In a small pot, combine **rice, 1¼ 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 until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



4 COOK PORK

- Heat a **drizzle of oil** in same pan over medium high-heat. Add **diced onion** and **sliced bell pepper**; 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**.

- 🍖 Cook through this step as instructed, swapping in **beef*** or **organic beef*** for pork.



2 PREP

- While rice cooks, **wash and dry produce**.
- Halve, core, and finely dice **half the bell pepper**; thinly slice remaining bell pepper into strips. 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. Dice **tomato**. Zest and quarter **lime**.



5 FINISH SALSA

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



3 START SALSA

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **diced 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 mostly evaporated, 30 seconds.
- Turn off heat; transfer to a medium bowl. Wipe out pan.



6 FINISH & SERVE

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