



SPICED PORK BURRITO BOWLS

with Guacamole & Mango-Bell Pepper Relish

NEW!

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Jasmine Rice



1 | 2
Bell Pepper*



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



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
Shrimp
Contains: Shellfish
Calories: 650



10 oz | 20 oz
Chicken Breast Strips
Calories: 700



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 840



HELLO FRESH

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 (1/2 tsp | 1 tsp)
- Olive oil (2 tsp | 2 tsp)


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

 *Shrimp are fully cooked when internal temperature reaches 145°.

 *Chicken is fully cooked when internal temperature reaches 165°.




1 COOK RICE

- In a small pot, combine **rice**, **1 1/4 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.



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 1/2 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**.

-  Rinse **shrimp*** under cold water. Pat shrimp or **chicken*** dry with paper towels. Swap in shrimp or chicken for pork; cook, stirring occasionally, until cooked through, 3-4 minutes for shrimp or 4-6 minutes for chicken. Cook through the rest of this step as instructed.



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**.



5 FINISH RELISH

- Add **minced onion**, **juice from one lime (juice from 1 1/2 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**.



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 **1/4 cup water** and **1/2 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.



6 FINISH & SERVE

- 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.