



TAQUERIA PORK BOWLS

with Corn Esquites, Sour Cream & Cilantro

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Lime



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Chili Powder



13.4 oz | 26.8 oz
Corn



10 oz | 20 oz
Ground Pork



1 TBSP | 2 TBSP
Southwest Spice Blend



1 | 2
Beef Stock Concentrate



¼ Cup | ½ Cup
Monterey Jack Cheese
Contains: Milk



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



1 | 1
Jalapeño



¼ oz | ¼ oz
Cilantro



HelloCustom

2 PERSON | 4 PERSON

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.

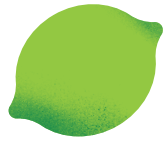


10 oz | 20 oz
Chicken Breast Strips

Calories: 790



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 930



HELLO FRESH

HELLO

ESQUITES

A popular Mexican street food combining corn, mayonnaise, chili powder, cheese, and lime juice

A-MAIZE-ING

Charring your corn gives it a delicious, smoky-sweet depth of flavor. Just be careful as the kernels cook in step 2—it's natural for them to pop a bit. Be sure to drain and dry the corn thoroughly before cooking and cover the pan if needed.

BUST OUT

- Small pot
- Strainer
- Paper towels
- Large pan
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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

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



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.



4 COOK PORK

- Heat a **drizzle of oil** in pan used for corn over medium-high heat. Add **pork***, **Southwest Spice**, **half the chili powder (you'll use the rest in the next step)**, and a **big pinch of salt**. Cook, breaking up meat into pieces, until pork is browned, 3-5 minutes.
- Stir in **stock concentrate** and **¼ cup water (⅓ cup water for 4 servings)**. Bring to a simmer and cook until pork is saucy and cooked through, 2-3 minutes more. Season with **salt** and **pepper**. Remove pan from heat.

- 🍗 Simply cook through this step as instructed, swapping in **chicken*** for pork (**no need to break up chicken into pieces**).



2 CHAR CORN

- While rice cooks, drain **corn**, then pat very dry with paper towels.
- Heat a **drizzle of oil** in a large pan over high heat (**if using a nonstick pan, heat without oil**). Add corn and cook, stirring occasionally, until golden brown and lightly charred in spots, 4-6 minutes. **TIP: If corn begins to pop, cover pan.**
- Turn off heat; transfer corn to a large bowl and cover to keep warm. Wipe out pan.



5 MAKE ESQUITES

- While pork cooks, stir **mayonnaise**, **half the Monterey Jack (save the rest for serving)**, **remaining chili powder**, and **juice from half the lime** into bowl with charred **corn**. Season with **salt** and **pepper** to taste. Add another squeeze of lime juice if desired. Stir in as much **jalapeño** as you like.



3 PREP

- Meanwhile, **wash and dry produce**.
- Quarter **lime**. Mince **jalapeño**, removing ribs and seeds for less heat.



6 FINISH & SERVE

- Fluff **rice** with a fork; season with **salt** and **pepper**.
- Divide rice between bowls and top with **pork**, **esquites**, and **remaining Monterey Jack**. Dollop with **sour cream**. Pick **cilantro leaves** from stems; tear leaves into pieces and sprinkle over dish. For extra heat, sprinkle with any **remaining jalapeño** if desired. Serve with any **remaining lime wedges** on the side.

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