



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



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



1 | 1
Jalapeño



¼ oz | ¼ oz
Cilantro



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**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 Turkey

Calories: 820



10 oz | 20 oz
Ground Beef**

Calories: 880



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 890



HELLO

ESQUITES

A Mexican street food with corn, mayo, chili powder, cheese, and lime

A-MAIZE-ING

Charring your corn gives it a smoky-sweet depth of flavor. Drain and dry the corn before cooking, and cover the pan if needed.

BUST OUT

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

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

🍳 *Ground Turkey is fully cooked when internal temperature reaches 165°.

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



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 Blend**, **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 (½ 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 **turkey*** or **beef*** for pork.



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.