



10 oz 20 oz Ground Beef**	

G Calories: 830

2

10 oz 20 oz Ground Turkey

G Calories: 690

TEX-MEX PORK ENCHILADA BOWLS

with Tomato Salsa & Spiced Crema



PREP: 10 MIN COOK: 35 MIN CALORIES: 790



HELLO

SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring major flavor to this dish.

SLICE OF LIFE

Always seem to squish tomatoes when you're trying to slice or dice 'em? Try switching to a serrated or bread knife! The teeth on the blade will cut through the skin every time. Bye-bye, accidental tomato sauce.

BUST OUT

Zester

• 2 Small bowls Large pan

- Small pot
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

SHARE THE LOVE

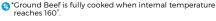


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*Ground Pork is fully cooked when internal temperature reaches 160°



Content of the second state of the second s reaches 165



1 PREP

- Wash and dry produce.
- Dice tomato. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (3 TBSP for 4 servings). Zest and quarter lime. Halve, core, and thinly slice green pepper into strips.



2 COOK RICE

• In a small pot, combine rice, 3/4 cup water (11/2 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.



3 MAKE SALSA & CREMA

- While rice cooks, in a small bowl. combine tomato, minced onion, and juice from half the lime. Season with salt and pepper.
- In a separate small bowl, combine sour cream and ¼ tsp Southwest Spice Blend (1/2 tsp for 4 servings). (You'll use more Southwest Spice Blend in the next step.) Add water I tsp at a time until mixture reaches a drizzling consistency. Season with salt and pepper.



6 FINISH & SERVE

- Fluff rice with a fork: stir in lime zest and season with salt and pepper.
- Divide rice between bowls and top with pork mixture, veggies, Monterey Jack, salsa, and crema. Serve with remaining lime wedges on the side.



4 COOK VEGGIES

- Heat a drizzle of oil in a large pan over medium-high heat. Add green pepper and cook until slightly softened, 2-3 minutes.
- Add sliced onion and cook, stirring occasionally, until veggies are browned and tender, 5-7 minutes.
- Add 2 TBSP water (4 TBSP for 4 servings). half the remaining Southwest Spice Blend (you'll use the rest in the next step), salt, and pepper. Cook until water has mostly evaporated and veggies are coated, 1-2 minutes.
- Turn off heat. Transfer to a plate: cover to keep warm. Wipe out pan.



5 COOK PORK

- Heat another drizzle of oil in pan used for veggies over medium-high heat. Add **pork*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. TIP: If there's excess grease in your pan, carefully pour it out.
- Stir in Tex-Mex paste and remaining Southwest Spice Blend until combined. Add 1/4 cup water (1/3 cup for 4 servings); simmer until mixture is reduced and saucy, 2-3 minutes more.
- Remove from heat and stir in **1TBSP** butter (2 TBSP for 4). Season with salt and **pepper**.