



<b>10 oz   20 oz</b> 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

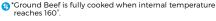


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\*Ground Pork is fully cooked when internal temperature reaches 160°



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**.