



# TEX-MEX PORK ENCHILADA BOWLS

with Tomato Salsa & Spiced Crema

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Tomato



1 | 2  
Onion



1 | 1  
Lime



1 | 2  
Long Green  
Pepper



½ Cup | 1 Cup  
Jasmine Rice



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



1 TBSP | 2 TBSP  
Southwest Spice  
Blend



10 oz | 20 oz  
Ground Pork



1 | 2  
Tex-Mex Paste



¼ Cup | ½ Cup  
Monterey Jack  
Cheese  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*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 Beef\*\*

Calories: 830



10 oz | 20 oz  
Ground Turkey

Calories: 690



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

### SHARE THE LOVE



Gift **FREE** boxes to your friends and earn credit when they try us out. The more boxes you cook, the bigger the rewards! Scan the QR code to share and earn.



### 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.



### 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.



### 2 COOK RICE

- In a small pot, combine **rice**, **¼ 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.



### 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 **¼ cup water** (½ cup for 4 servings); simmer until mixture is reduced and saucy, 2-3 minutes more.
- Remove from heat and stir in **1 TBSP butter** (2 TBSP for 4). Season with **salt** and **pepper**.

Swap in **beef\*** or **turkey\*** for pork.



### 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** (½ tsp for 4 servings). (You'll use more Southwest Spice Blend in the next step.) Add **water** 1 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.

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

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

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