



SAUCY PORK BURRITO BOWLS

with Jasmine Rice, Charred Green Pepper, Salsa Fresca & Smoky Crema

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Tomato



1 | 2
Onion



5 tsp | 5 tsp
White Wine
Vinegar



1 | 2
Long Green
Pepper



2 | 2
Scallions



10 oz | 20 oz
Ground Pork



2 TBSP | 4 TBSP
Smoky Red
Pepper Crema
Contains: Milk



1 | 2
Tex-Mex Paste



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: 670



10 oz | 20 oz
Ground Turkey

Calories: 530



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 630



HELLO

CHARRED GREEN PEPPER

This earthy green chili pepper develops a smoky depth of flavor once sautéed.

MAKING THE CUT

Always squish tomatoes when dicing? Use a serrated or bread knife! The teeth on the blade cut through the skin every time.

BUST OUT

- Small pot
- Medium pan
- 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

GET THE APP!



Select menus, view recipes & more!

*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°.



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 VEGGIES

- Heat a **drizzle of oil** in a medium pan (use a **large pan for 4 servings**) over medium-high heat. Add **green pepper** and **onion wedges**. Season with **salt**. Cook, stirring occasionally, until softened and lightly charred, 7-9 minutes.
- Transfer to a plate.



2 PREP

- While rice cooks, **wash and dry produce**.
- Finely dice **tomato**. Halve, peel, and cut **onion** into ½-inch-thick wedges; mince one wedge until you have 1 TBSP (2 TBSP for 4 servings). Core, deseed, and dice **green pepper** into ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens.



5 COOK PORK

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **pork***, **scallion whites**, and a **big pinch of salt**. Cook, breaking up meat into pieces, until browned, 4-6 minutes.
- Stir in **Tex-Mex paste** and **¼ cup water (½ cup for 4 servings)** until combined. Bring to a simmer and cook until mixture is saucy and pork is cooked through, 1-2 minutes more.

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



3 MAKE SALSA & CREMA

- In a small bowl, combine **tomato**, **minced onion**, and **half the vinegar (all for 4 servings)**. Season with **salt**.
- Place **smoky red pepper crema** in a separate small bowl. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



6 FINISH & SERVE

- Fluff **rice** with a fork. Season with **salt** and **pepper**. **TIP: Stir in 1 TBSP butter (2 TBSP for 4 servings) for extra richness.**
- Divide rice between bowls and top with **veggies**, **pork**, **salsa**, **crema**, and any **remaining sauce** from pan. Garnish with **scallion greens** and serve.