



# FAJITA-SPICED PORK CHOP BULGUR BOWLS

with Tomato, Pickled Jalapeño & Garlic Lime Crema

## INGREDIENTS

2 PERSON | 4 PERSON

- 2 Cloves | 4 Cloves  
Garlic
- 2 | 4  
Scallions
- 1 | 2  
Jalapeño
- 1 | 2  
Lime
- 1 | 2  
Tomato
- 1 TBSP | 2 TBSP  
Fajita Spice Blend
- ½ Cup | 1 Cup  
Bulgur Wheat  
Contains: Wheat
- 1 | 2  
Chicken Stock Concentrate
- 10 oz | 20 oz  
Pork Chops
- 2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs
- ½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



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## HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Chicken Cutlets

Calories: 550



10 oz | 20 oz  
Bavette Steak

Calories: 630



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 590



HELLO

## FAJITA SPICE BLEND

Fajita flavors (chili powder, paprika, cumin, garlic) add savory oomph to chops.

### IN A PICKLE

In Step 3, you'll microwave sliced jalapeño in a lime-based pickling liquid; the heat helps the sugar and salt dissolve and speeds up the pickling process.

### BUST OUT

- 2 Small bowls
- Plastic wrap
- Zester
- Paper towels
- Small pot
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (¼ tsp | ½ tsp)

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\*Pork is fully cooked when internal temperature reaches 145°.

🍳 \*Chicken is fully cooked when internal temperature reaches 165°.

🍳 \*Steak is fully cooked when internal temperature reaches 145°.



### 1 PREP

- Wash and dry produce.
- Peel and mince or grate **garlic**; reserve a pinch in a small bowl (you'll use it in Step 5). Trim and thinly slice **scallions**, separating whites from greens. Thinly slice **jalapeño** into rounds, removing ribs and seeds for less heat; mince a few rounds until you have 1 tsp (2 tsp for 4 servings). Zest and quarter **lime**. Dice **tomato** into ½-inch pieces.



### 4 COOK PORK

- Pat **pork\*** dry with paper towels. Season all over with **remaining Fajita Spice Blend, salt, and pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add pork and cook until browned and cooked through, 4-6 minutes per side.
- Transfer to a cutting board to rest.

- 🍳 Swap in **chicken\*** or **steak\*** for pork.
- 🍳 Cook chicken until browned and cooked through, 3-5 minutes per side, or cook steak to desired doneness, 5-7 minutes per side.



### 2 COOK BULGUR

- Heat a **drizzle of oil** in a small pot over medium heat. Add **scallion whites, remaining garlic, and ½ tsp Fajita Spice Blend (1 tsp for 4 servings)**. Cook, stirring, until softened and fragrant, 2-3 minutes.
- Add **bulgur, stock concentrate, 1 cup water (2 cups for 4), and a pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until water is absorbed and bulgur is tender, 12-15 minutes.
- Keep covered off heat until ready to serve.



### 5 MAKE CREMA

- To bowl with **reserved garlic**, add **mayonnaise, sour cream, a squeeze of lime juice (two squeezes for 4 servings), a big pinch of lime zest, and a pinch of minced jalapeño** to taste. **TIP: If you like some zesty heat, add a small splash of jalapeño pickling liquid in place of, or in addition to, lime juice.**
- Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt and pepper**.



### 3 PICKLE JALAPEÑO

- In a second small microwave-safe bowl, combine **sliced jalapeño, juice from half the lime (whole lime for 4 servings), ¼ tsp sugar (½ tsp for 4), and a pinch of salt**.
- Cover with plastic wrap and microwave for 30 seconds. Set aside to pickle, stirring occasionally.



### 6 FINISH & SERVE

- Fluff **bulgur** with a fork. Stir in **tomato, half the scallion greens, remaining lime zest, a squeeze of lime juice, and as much remaining minced jalapeño** as you like. Season with **salt and pepper**.
- Thinly slice **pork** crosswise.
- Divide bulgur between shallow bowls; top with pork. Drizzle everything with **crema**; garnish with remaining scallion greens and as much **pickled jalapeño (draining first)** as you like. Serve.

- 🍳 Thinly slice **chicken** or **steak** against the grain.