





G Chicken Cutlets

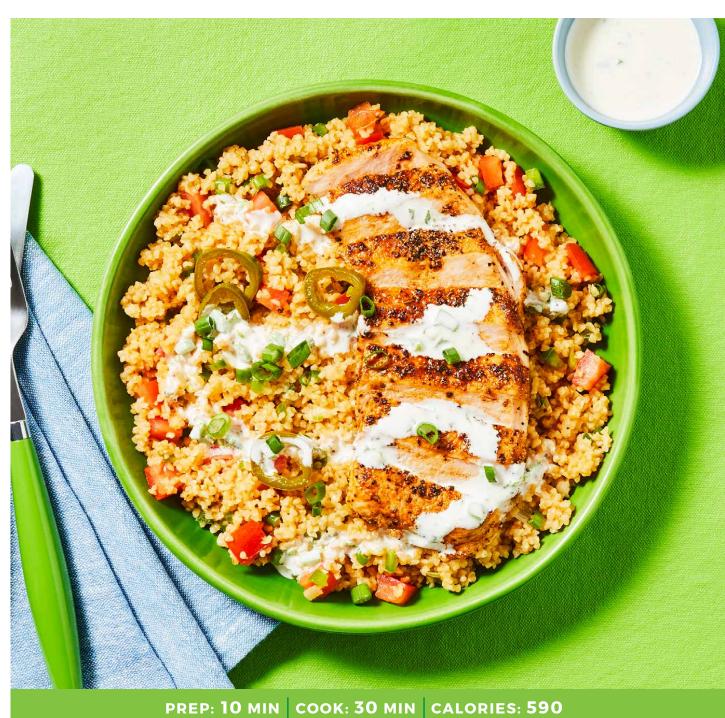


10 oz | 20 oz 😔 Bavette Steak

G Calories: 550 G Calories: 630

FAJITA-SPICED PORK CHOP BULGUR BOWLS

with Tomato, Pickled Jalapeño & Garlic Lime Crema



7



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



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 vou have 1 tsp (2 tsp for 4 servings). Zest and quarter lime. Dice tomato into 1/2-inch pieces.



2 COOK BULGUR

- Heat a drizzle of oil in a small pot over medium heat. Add scallion whites. remaining garlic, and 1/2 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.



• In a second small microwave-safe bowl, combine sliced jalapeño, juice from half the lime (whole lime for 4 servings), 1/4 tsp sugar (1/2 tsp for 4), and a pinch of salt.

• Cover with plastic wrap and microwave for 30 seconds. Set aside to pickle, stirring occasionally.



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. 6 Cook chicken until browned and Ø cooked through, 3-5 minutes per side, or cook steak to desired doneness. 5-7 minutes per side.



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.



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** G
- 🚱 against the grain.