

INGREDIENTS 2 PERSON | 4 PERSON

1 2

Onion

1 2 Long Green 🖠

Pepper

1 tsp | 2 tsp

Chili Powder

PORK FAJITA BOWLS

with Blue Corn Tortilla Chips, Pico de Gallo & Chili Lime Crema



PREP: 10 MIN COOK: 35 MIN CALORIES: 900

6

1 | 1 Jalapeño 🖢

1 2

Tomato

3 TBSP | 6 TBSP Sour Cream Contains: Milk



1 TBSP | 2 TBSP Southwest Spice



1.5 oz | 3 oz

1 2 Chicken Stock Concentrate

1/4 Cup | 1/2 Cup Monterey Jack Cheese

1 | 1

Lime

1/2 Cup | 1 Cup

Jasmine Rice

10 oz | 20 oz

Ground Pork

Contains: Milk

Blue Corn Tortilla Chips Contains: Sesame ોોા



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 packagerest assured it contains the correct amount.



G Calories: 770

G Calories: 950



HELLO

CHILI LIME CREMA

A cooling condiment that's all at once tangy, sweet, and smoky

MAKE IT YOUR OWN

Best part of a homemade fajita bowl? Making it exactly how you like it. Craving your crema on the side for a chip dipper? You do you! Prefer everything mixed together instead of layered in your bowl? Go for it!

BUST OUT

Large pan

Zester

Small pot
 Medium bowl

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

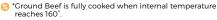
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*Ground Pork is fully cooked when internal temperature reaches 160°.

Chicken is fully cooked when internal temperature reaches 165°.





1 PREP

• Wash and dry produce.

4 COOK VEGGIES

• Heat a drizzle of oil in a large pan

pepper and sliced onion: cook.

begin to brown too quickly.

out pan.

over medium-high heat. Add green

stirring occasionally, until browned

and softened, 7-9 minutes. Season

with salt and pepper. TIP: Lower heat

and add a splash of water if veggies

• Turn off heat; transfer to a medium

bowl and cover to keep warm. Wipe

 Dice tomato. Halve, peel, and thinly slice onion; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings).
 Zest and quarter lime. Mince jalapeño, removing ribs and seeds for less heat.
 Halve, core, and thinly slice green pepper into strips.



2 COOK RICE

- In a small pot, combine rice, ¾ cup water (1½ cups for 4 servings), and a big 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 PICO & CREMA

- While rice cooks, in a small bowl, combine **tomato**, **minced onion**, a **squeeze of lime juice**, and as much **jalapeño** as you like. Season with **salt** and **pepper**.
- In a separate small bowl, combine sour cream, a squeeze of lime juice, and a pinch of chili powder (you'll use the rest later). Season with salt and pepper. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency.



5 COOK PORK

- Once veggies are done, heat a drizzle of oil in same pan over medium-high heat. Add pork*, Southwest Spice Blend, and remaining chili powder. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Stir in **stock concentrate** and a **splash of water**; cook until saucy, 1-2 minutes. Season with **salt** and **pepper**.

 Open package of chicken* and drain
 off any excess liquid. Cook through this step as instructed, swapping in

this step as instructed, swapping in chicken or **beef*** for pork (no need to break up chicken into pieces!).



6 FINISH & SERVE

- Fluff rice with a fork; stir in lime zest and 1 TBSP butter (2 TBSP for 4 servings). Season with salt and pepper.
- Divide rice between bowls and top with pork and veggies. Drizzle with crema. Top with Monterey Jack and pico de gallo. Serve with tortilla chips and any remaining lime wedges on the side.