

INGREDIENTS

2 PERSON | 4 PERSON



2 Cloves | 4 Cloves Garlic



Scallions



Jalapeño 🖠





1 2 Tomato



1 TBSP | 2 TBSP Fajita Spice Blend



1/2 Cup | 1 Cup Bulgur Wheat **Contains: Wheat**



Chicken Stock Concentrates



10 oz | 20 oz Pork Chops





Mayonnaise **Contains: Eggs**



Sour Cream Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER



HelloCustom

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



10 oz | 20 oz S Chicken Cutlets



10 oz | 20 oz Bavette Steak

G Calories: 560 Calories: 650

FAJITA-SPICED PORK CHOP BULGUR BOWLS

with Tomato, Pickled Jalapeño & Garlic Lime Crema





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
- *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.



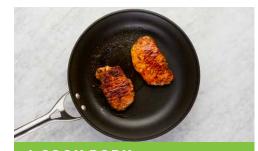
2 COOK BULGUR

- 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 concentrates, 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.



3 PICKLE JALAPEÑO

- 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. Cook chicken until browned and 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 against greens and as much pickled jalapeño
- the grain.