



# PORK FAJITA BOWLS

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

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Tomato



1 | 2  
Onion



1 | 1  
Lime



1 | 1  
Jalapeño



1 | 2  
Long Green Pepper



½ Cup | 1 Cup  
Jasmine Rice



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



1 tsp | 2 tsp  
Chili Powder



10 oz | 20 oz  
Ground Pork



1 TBSP | 2 TBSP  
Southwest Spice Blend



1 | 2  
Chicken Stock Concentrate



¼ Cup | ½ Cup  
Monterey Jack Cheese  
Contains: Milk



1.5 oz | 3 oz  
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 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  
Chopped Chicken Breast

Calories: 770



10 oz | 20 oz  
Ground Beef\*\*

Calories: 950



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 900



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

- Zester
- Small pot
- 2 Small bowls
- Large pan
- Medium bowl

- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)

Contains: Milk

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#### 1 PREP

- **Wash and dry produce.**
- 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.



#### 4 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and **sliced onion**; cook, 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 begin to brown too quickly.**
- Turn off heat; transfer to a medium bowl and cover to keep warm. Wipe out pan.



#### 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**.



#### 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.

- **\$** Open package of **chicken\*** and drain off any excess liquid. Cook through this step as instructed, swapping in chicken or **beef\*** for pork (no need to break up chicken into pieces!).

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

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

**\$** \*Ground Beef is fully cooked when internal temperature reaches 160°.