



FAJITA-SPICED PORK CHOPS

with Rice, Black Beans & Cilantro-Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tomato



1 Clove | 2 Cloves
Garlic



1 | 2
Black Beans



½ Cup | 1 Cup
White Rice



1 | 2
Chicken Stock Concentrate



1 TBSP | 2 TBSP
Fajita Spice Blend



¼ oz | ½ oz
Cilantro



1 | 1
Lime



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Pork Chops



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

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



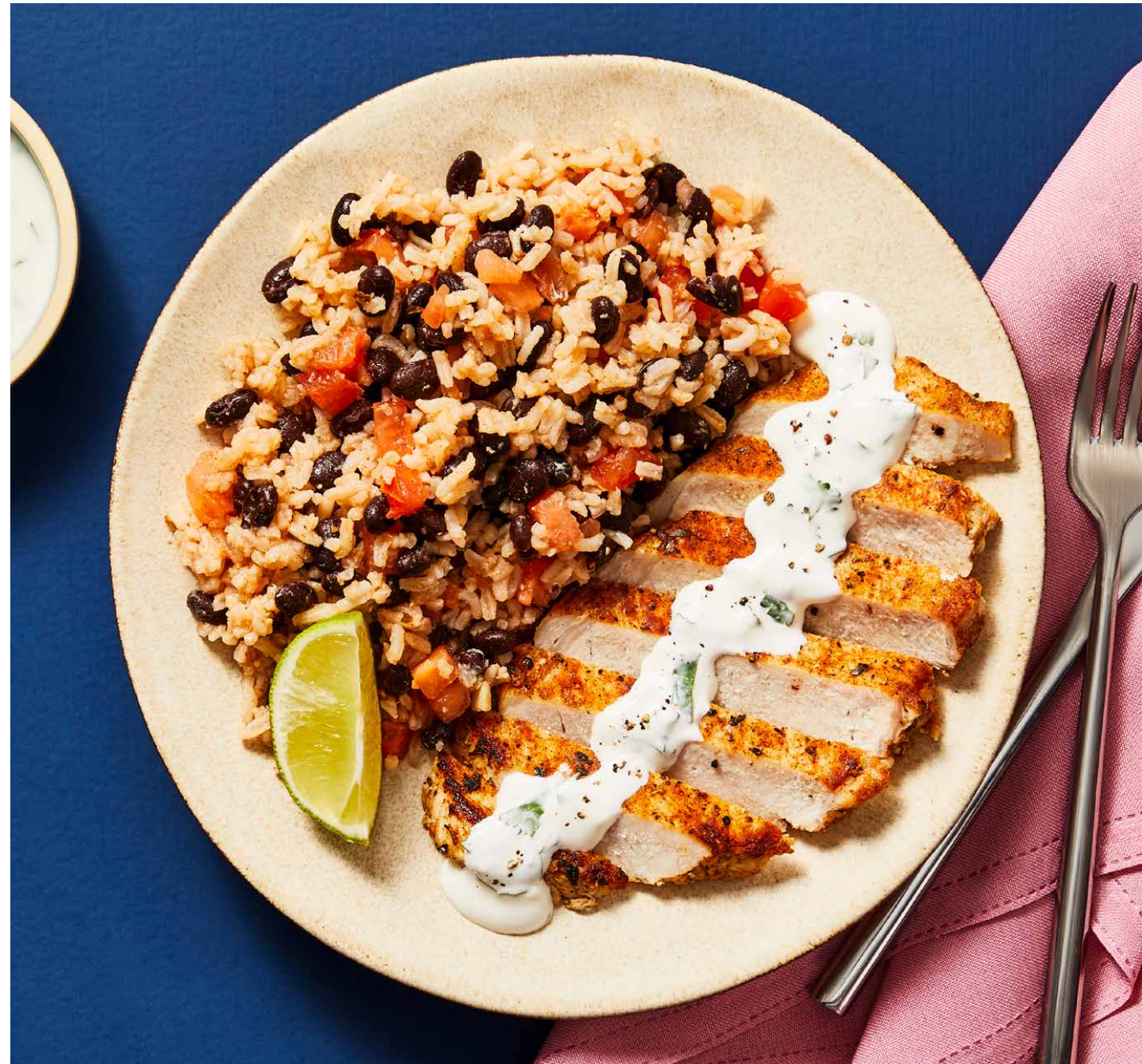
10 oz | 20 oz
Chicken Cutlets

Calories: 700



10 oz | 20 oz
Bavette Steak

Calories: 780



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 740



HELLO

FAJITA SPICE BLEND

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

DRY ME TO THE MOON

Blotting out moisture with paper towels allows the seasonings to stick and ensures even browning once the pork hits the pan.

BUST OUT

- Strainer
- Paper towels
- Medium pot
- Large pan
- Small bowl

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

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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 START PREP

- Wash and dry produce.
- Dice **tomato** into ¼-inch pieces. Peel and mince or grate **garlic**. Drain **beans**.



4 COOK PORK

- Pat **pork*** dry with paper towels and season all over with **1 tsp Fajita Spice Blend** (2 tsp for 4 servings), **salt**, and **pepper**. (Use the rest of the Fajita Spice Blend as you like.)
- 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. **TIP: If pork starts to brown too quickly, lower the heat and cover pan.**
- 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 RICE & BEANS

- In a medium pot (**large pot for 4 servings**), combine **rice, tomato, garlic, beans, stock concentrate, ¾ cup water, 1 tsp Fajita Spice Blend** (you'll use more later), and a **pinch of salt** (1½ cups water and 2 tsp Fajita Spice Blend for 4). Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 20-22 minutes.
- Keep covered off heat until ready to serve.



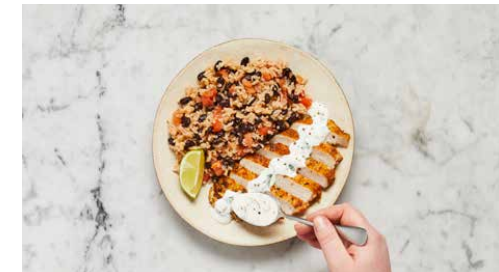
5 FINISH RICE & BEANS

- Fluff **rice and beans** with a fork and stir in **1 TBSP butter** (2 TBSP for 4 servings).



3 FINISH PREP & MAKE CREMA

- While rice cooks, roughly chop **cilantro**. Quarter **lime**.
- In a small bowl, combine **sour cream**, cilantro, and **juice from one lime wedge** (two wedges for 4 servings). Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Taste and season with **salt** and **pepper** if desired.



6 FINISH & SERVE

- Slice **pork** crosswise.
- Divide **rice and beans** and pork between plates in separate sections. Pour any **resting juices** over pork and drizzle with **crema**. Serve with any **remaining lime wedges** on the side.

- 🍗 Slice **chicken** or **steak** against the grain.