



SAUCY PORK BURRITO BOWLS

with Cilantro Lime Rice, Salsa Fresca & Smoky Crema

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Tomato



1 | 2
Onion



1 | 1
Lime



1 | 2
Long Green
Pepper



¼ oz | ¼ oz
Cilantro



10 oz | 20 oz
Ground Pork



2 TBSP | 4 TBSP
Smoky Red Pepper
Crema
Contains: Milk



1 | 2
Tex-Mex Paste



ANY ISSUES WITH YOUR ORDER?
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**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
Ground Beef**
Calories: 700



10 oz | 20 oz
Ground Turkey
Calories: 560



PREP: 10 MIN | COOK: 20 MIN | CALORIES: 650



HELLO

LONG GREEN PEPPER

A milder chili pepper than a jalapeño, with deep, earthy flavor

NICE CHAR

Lightly charring the veggies in Step 4 creates deliciously smoky, caramel-sweet notes. Don't overdo it, though—you want them blistered, not burnt!

BUST OUT

- Small pot
- 2 Small bowls
- Zester
- Medium pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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1 COOK RICE

- In a small pot, combine **rice**, **¾ cup water (1½ cups for 4 servings)**, and a **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.



4 COOK VEGGIES

- Heat a **drizzle of oil** in a medium pan (use a **large pan for 4 servings**) over medium-high heat. Add **green pepper** and **onion wedges**. Season with **salt**. Cook, stirring occasionally, until softened and lightly charred, 7-9 minutes.
- Transfer to a plate.



2 PREP

- While rice cooks, **wash and dry produce**.
- Finely dice **tomato**. Halve, peel, and cut **onion** into ½-inch-thick wedges; mince one wedge until you have 1 TBSP (2 TBSP for 4 servings). Zest and quarter **lime**. Core, deseed, and dice **green pepper** into ½-inch pieces. Mince **cilantro**.



5 COOK PORK

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **pork*** and a **big pinch of salt**. Cook, breaking up meat into pieces, until browned, 4-6 minutes.
- Stir in **Tex-Mex paste** and **¼ cup water (½ cup for 4 servings)** until combined. Bring to a simmer and cook until mixture is saucy and pork is cooked through, 1-2 minutes more.

Swap in **beef*** or **turkey*** for pork.



3 MAKE SALSA & CREMA

- In a small bowl, combine **tomato**, **minced onion**, and a **big squeeze of lime juice**; season with **salt**.
- Add **smoky red pepper crema** to a separate small bowl. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lime zest** and **half the cilantro**. Season with **salt** and **pepper**. **TIP: For extra richness, stir in 1 TBSP butter (2 TBSP for 4 servings).**
- Divide rice between bowls and top with **veggies, saucy pork, salsa, crema**, remaining cilantro, and any **remaining sauce** from pan. Serve with **remaining lime wedges** on the side.

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

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

*Ground Turkey is fully cooked when internal temperature reaches 165°.