



TEX-MEX PORK ENCHILADA BOWLS

with Tomato Salsa & Spiced Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tomato



1 | 2
Onion



1 | 1
Lime



1 | 2
Long Green
Pepper



½ Cup | 1 Cup
Jasmine Rice



3 TBSP | 6 TBSP
Crema
Contains: Milk



1 TBSP | 2 TBSP
Southwest Spice
Blend



10 oz | 20 oz
Ground Pork



1 | 2
Tex-Mex Paste



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



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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

2 PERSON | 4 PERSON

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: 820



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 770



SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring major flavor to this dish.

SLICE OF LIFE

Always seem to squish tomatoes when you're trying to slice or dice 'em? Try switching to a serrated or bread knife! The teeth on the blade will cut through the skin every time. Bye-bye, accidental tomato sauce.

BUST OUT

- Zester
- Small pot
- 2 Small bowls
- Large pan
- 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 (3 TBSP for 4 servings). Zest and quarter **lime**. Halve, core, and thinly slice **green pepper** into strips.



4 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and cook until slightly softened, 2-3 minutes.
- Add **sliced onion** and cook, stirring occasionally, until veggies are browned and tender, 5-7 minutes.
- Add 2 TBSP water (4 TBSP for 4 servings), half the remaining Southwest Spice Blend (you'll use the rest in the next step), salt, and pepper. Cook until water has mostly evaporated and veggies are coated, 1-2 minutes.
- Turn off heat. Transfer to a plate; cover to keep warm. Wipe out pan.



2 COOK RICE

- In a small pot, combine **rice**, $\frac{3}{4}$ 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.



5 COOK PORK

- Heat another **drizzle of oil** in pan used for veggies over medium-high heat. Add **pork*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. **TIP: If there's excess grease in your pan, carefully pour it out.**
- Stir in **Tex-Mex paste** and remaining Southwest Spice Blend until combined. Add $\frac{1}{4}$ cup water ($\frac{1}{3}$ cup for 4 servings); simmer until mixture is reduced and saucy, 2-3 minutes more.
- Remove from heat and stir in 1 TBSP butter (2 TBSP for 4). Season with salt and pepper.

↻ Swap in **beef*** for pork.



3 MAKE SALSA & CREMA

- While rice cooks, in a small bowl, combine **tomato**, **minced onion**, and **juice from half the lime**. Season with salt and pepper.
- In a separate small bowl, combine **crema** and $\frac{1}{4}$ tsp Southwest Spice Blend ($\frac{1}{2}$ tsp for 4 servings). (You'll use more Southwest Spice Blend in the next step.) Season with salt and pepper.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lime zest** and season with salt and pepper.
- Divide rice between bowls and top with **pork mixture**, **veggies**, **Monterey Jack**, **salsa**, and **crema**. 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°.