



# TAQUERIA PORK BOWLS

with Corn Esquites, Sour Cream & Cilantro

## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup  
Jasmine Rice



1 | 2  
Corn



1 | 2  
Lime



1 | 1  
Jalapeño



10 oz | 20 oz  
Ground Pork



1 TBSP | 2 TBSP  
Southwest Spice Blend



1 tsp | 2 tsp  
Chili Powder



1 | 2  
Beef Stock Concentrate



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



¼ Cup | ½ Cup  
Monterey Jack Cheese  
Contains: Milk



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



¼ oz | ½ oz  
Cilantro



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  
Ground Turkey  
Calories: 820



10 oz | 20 oz  
Ground Beef\*\*  
Calories: 960



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 910



HELLO

## ESQUITES

A Mexican street food with corn, mayo, chili powder, cheese, and lime

## A-MAIZE-ING

Charring your corn gives it a smoky-sweet depth of flavor. Drain and dry the corn before cooking, and cover the pan if needed.

## BUST OUT

- Small pot
- Large pan
- Strainer
- Large bowl
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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

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

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



## 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 PORK

- Heat a **drizzle of oil** in pan used for corn over medium-high heat. Add **pork\***, **Southwest Spice Blend**, **half the chili powder (you'll use the rest in the next step)**, and a **big pinch of salt**. Cook, breaking up meat into pieces, until pork is browned, 3-5 minutes.
- Stir in **stock concentrate** and **¼ cup water (½ cup for 4 servings)**. Bring to a simmer and cook until pork is saucy and cooked through, 2-3 minutes more. Season with **salt** and **pepper**. Remove pan from heat.

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



## 2 CHAR CORN

- While rice cooks, drain **corn**, then pat very dry with paper towels.
- Heat a **drizzle of oil** in a large pan over high heat. Add corn and cook, stirring occasionally, until golden brown and lightly charred in spots, 4-6 minutes. **TIP: If corn begins to pop, cover pan.**
- Turn off heat; transfer corn to a large bowl and cover to keep warm. Wipe out pan.



## 5 MAKE ESQUITES

- While pork cooks, stir **mayonnaise**, **half the Monterey Jack (save the rest for serving)**, **remaining chili powder**, and **juice from half the lime** into bowl with **charred corn**.
- Season with **salt** and **pepper** to taste. Add another squeeze of lime juice if desired. Stir in as much **jalapeño** as you like.



## 3 PREP

- Meanwhile, **wash and dry produce**.
- Quarter **lime**. Mince **jalapeño**, removing ribs and seeds for less heat.



## 6 FINISH & SERVE

- Fluff **rice** with a fork; season with **salt** and **pepper**.
- Divide rice between bowls and top with **pork**, **corn esquites**, and **remaining Monterey Jack**.
- Dollop with **sour cream**. Pick **cilantro leaves** from stems; tear leaves into pieces and sprinkle over dish. For extra heat, sprinkle with any **remaining jalapeño** if desired. Serve with any **remaining lime wedges** on the side.