



TEX-MEX-STYLE PORK FILET

with Spiced Tomato-Chickpea Rice & Scallion Crema

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 | 2
Tomato



1 | 2
Chickpeas



1 | 1
Tex-Mex Paste



½ Cup | 1 Cup
Jasmine Rice



10 oz | 20 oz
Pork Filet



1 TBSP | 1 TBSP
Fajita Spice Blend



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



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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
Chicken Cutlets

Calories: 720



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 730



HELLO

SCALLION CREMA

This tangy, zippy homemade topping adds cool, creamy contrast to spiced pork and rice.

SEAR-IOUS BUSINESS

Searing helps proteins develop deep, savory flavor. Pat the pork as dry as possible before seasoning so it starts browning as soon as it hits the pan.

BUST OUT

- Strainer
 - Small pot
 - Paper towels
 - Large pan
 - Baking sheet
 - Aluminum foil
 - Small bowl
 - Kosher salt
 - Black pepper
 - Cooking oil (1 tsp | 1 tsp)
 - Butter (1 TBSP | 2 TBSP)
- Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Dice **tomato**. Drain and rinse **chickpeas**.



2 COOK RICE

- Heat **1 TBSP butter** (2 TBSP for 4 servings) in a small pot over medium-high heat. Add **scallion whites** and **half the Tex-Mex paste** (all for 4) and cook, stirring, until softened, 30-60 seconds.
- Stir in **rice** and **¾ cup water** (1½ cups for 4); bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to use in Step 4.



3 SEAR & ROAST PORK

- Pat **pork*** dry with paper towels; season all over with **half the Fajita Spice Blend** (all for 4 servings) and **salt**.
- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add pork and sear, turning occasionally, until browned all over, 4-8 minutes. Turn off heat; transfer pork to a baking sheet.
- Roast pork on middle rack until cooked through, 12-15 minutes. Transfer to a cutting board; tent with foil to keep warm.

↻ Swap in **chicken*** for pork. Cook until browned and cooked through, 3-5 minutes per side. Transfer to a cutting board; tent with foil to keep warm. (Skip roasting chicken!)



4 FINISH RICE

- Fluff **rice** with a fork; stir in **tomato** and **chickpeas**. Taste and season with **salt** and **pepper** if desired.



5 MAKE CREMA

- In a small bowl, combine **sour cream** and **scallion greens**.
- Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Thinly slice **pork** crosswise.
 - Divide **rice** between shallow bowls; top with pork. Drizzle **crema** over pork and serve.
- ↻ Thinly slice **chicken** crosswise.

*Pork is fully cooked when internal temperature reaches 145°.

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