Pork Al Pastor Bowls

with Fajita Veggies, Pico de Gallo & Cilantro Lime Rice

New & Improved 40-50 Minutes · Calories: 950 · Protein: 34 g

Ingredients

- Lime
- Pineapple
- Tomato
- Onion
- Cilantro
- Fajita Spice Blend
- Chili Powder
- Sour Cream
- Hot Sauce
- Long Green Pepper
- Jasmine Rice
- Monterey Jack Cheese
- Ground Pork

Customizable Meal

If you chose to personalize your meal, refer to the separate **HelloCustom** card or scan here for instructions.

Hello

Fajita Spice Blend

Paprika and chili powder add peppery pizzazz, while onion and garlic bring savory notes.

Before you start

Dry, Dry Again

In Step 1, we ask you to dry the pineapple with paper towels. Why? Blotting out as much moisture as possible ensures browning once the pineapple hits the hot pan for deliciously crispy, caramelized edges.

Cooking tools

zester, strainer, small bowls, paper towels, small pot, large pan

Pantry ingredients

kosher salt, black pepper, cooking oil, butter

Nutrition

Nutrients	per serving
Calories:	950
Total Fat:	48g
Saturated Fat:	19g
Sodium:	340mg
Total Carbohydrate:	90g
Dietary Fiber:	5g
Added Sugars:	6g
Protein:	34g

Allergens

sour cream (contains: milk), monterey jack cheese (contains: milk), butter (contains: milk)

Cook for YOUR Crowd

Our recipes are customizable!

Double Protein/Veggies? Cook in batches or use a larger pan—it may take longer, so follow visual and temp cues.

Making 3 Servings? Lighten up on the seasoning and any other ingredients you like—this will keep the balance just right.

Making 6 Servings? Just triple the 2-serving recipe—easy!

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

1 Start Prep

- **Wash and dry produce.**
- Zest and quarter **lime**. Drain **pineapple** over a small bowl, reserving **juice**. Pat pineapple dry with paper towels.

2 Cook Rice

- In a small pot, combine **rice**, **1¼ cups water (2¼ cups for 4 servings)**, and a **big 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.

3 Finish Prep & Make Pico

- While rice cooks, dice **tomato**. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP **(4 TBSP for 4 servings)**. Roughly chop **cilantro**. Halve, core, and thinly slice **green pepper** into strips.
- In a second small bowl, combine tomato, minced onion, half the cilantro, and a **big squeeze of lime juice** to taste. Season with **salt** and **pepper**.

4 Cook Pineapple & Veggies

- Heat a large, dry pan over medium-high heat. Add **pineapple**; cook, stirring occasionally, until lightly charred, 3-5 minutes. Transfer to a plate.
- Heat a **drizzle of oil** in same pan over medium-high heat. Add **sliced onion** and **green pepper**; cook, stirring occasionally, until charred and softened, 7-9 minutes.
- Add **half the Fajita Spice Blend (you'll use the rest in the next step)** and a **splash of water**; cook, stirring, until fragrant and water has evaporated, 1-2 minutes. Season with **salt** and **pepper**. Turn off heat; transfer to plate with pineapple. Wipe out pan. **TIP: Tent with foil to keep warm.**

5 Cook Pork & Make Crema

- Heat a **drizzle of oil** in same pan over medium-high heat. Once pan is hot, add **pork***; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Add **chili powder**, **remaining Fajita Spice Blend**, **reserved pineapple juice**, and a **big pinch of salt**. Cook, stirring, until pork is coated and sauce has reduced, 1-2 minutes. Remove from heat and stir in a **big squeeze of lime juice**.
- In a third small bowl, combine **sour cream** and **hot sauce** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.

6 Finish & Serve

- Fluff **rice** with a fork; stir in **lime zest**, **remaining cilantro**, and **1 TBSP butter (2 TBSP for 4 servings)**. Season with **salt** and **pepper**.
- Divide **rice** between bowls; top with **pork**, **pineapple and veggies**, and **pico de gallo**. Sprinkle with **Monterey Jack**. Drizzle with **spicy crema**. Serve with **remaining lime wedges** on the side.

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

Wash and dry fresh produce. Wash hands and surfaces after handling raw pork, meat, poultry, fish, shellfish, or eggs. Consuming raw or undercooked pork, meat, poultry, fish, shellfish, or eggs may increase your risk of foodborne illness. Go to hellofresh.com/about/faq for safe cooking guidelines.

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