



Saucy Pork Burrito Bowls

with Cilantro Lime Rice, Salsa Fresca & Smoky Crema

20-25 Minutes · Calories: 790 · Protein: 29 g



Ingredients 2 Person | 4 Person



1 | 2
Tomato



1 | 2
Onion



1 | 1
Lime



¼ oz | ¼ oz
Cilantro



2 TBSP | 4 TBSP
Smoky Red
Pepper Crema



1 | 2
Tex-Mex Paste



1 | 2
Long Green
Pepper



10 oz | 20 oz
Ground Pork



¾ Cup(s) | 1½ Cup(s)
Jasmine Rice

Customizable Meal

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



Hello

Long Green Pepper

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

Before you start

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!

Cooking tools

small pot, zester, small bowls, medium pan

Pantry ingredients

kosher salt, black pepper, cooking oil

Nutrition

Nutrients	per serving
Calories:	790
Total Fat:	37g
Saturated Fat:	11g
Sodium:	1030mg
Total Carbohydrate:	80g
Dietary Fiber:	5g
Added Sugars:	1g
Protein:	29g

Allergens

smoky red pepper crema (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 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.



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**.



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.



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.



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.



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 any **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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