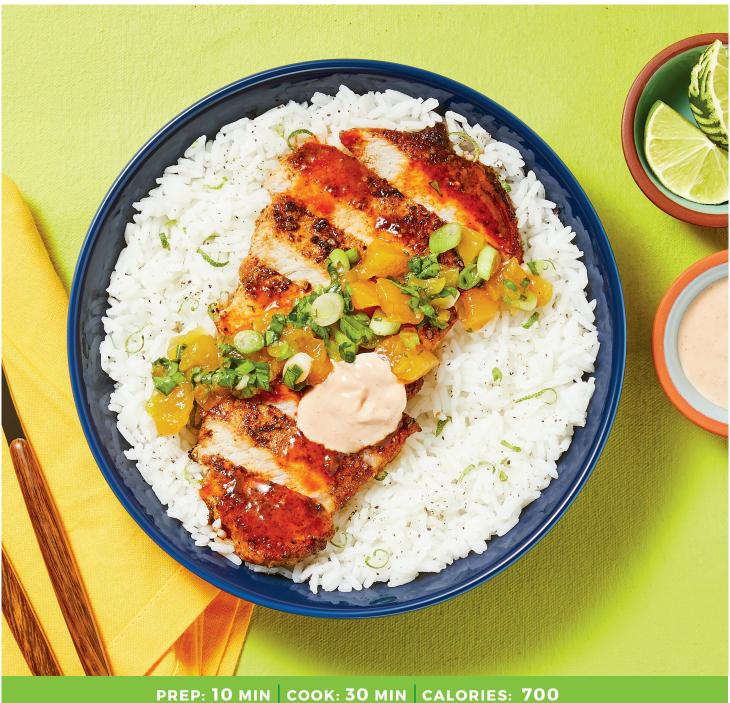


TEX-MEX PORK WITH MANGO SALSA

with Zesty Lime Rice & Smoky Red Pepper Crema



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HELLO

MANGO SALSA

Mango mixes with cilantro, scallions, and lime for a tangy topper

UNDER COVER

The key to perfect rice? Once your water boils, immediately cover the pot with a tight-fitting lid and reduce heat to the lowest setting. Let simmer until no water remains (no peeking!).

BUST OUT

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

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



1 COOK RICE

- Wash and dry produce.
- In a small pot, combine rice, 1¼ cups water (2¼ 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 & MIX SAUCE

- While rice cooks, drain mango over a small bowl, reserving juice; roughly chop. Zest and quarter lime. Roughly chop cilantro. Trim and thinly slice scallions.
- To bowl with mango juice, stir in Tex-Mex paste, juice from half the lime, and 2 TBSP water (3 TBSP for 4 servings).



3 MAKE SALSA

 In a medium bowl, combine chopped mango, cilantro, scallions, and a squeeze of lime juice to taste. Season with salt and pepper.



4 COOK PORK

- Pat pork* dry with paper towels and season all over with half the Southwest Spice (all for 4 servings), salt, and pepper.
- Heat a drizzle of oil in a large pan over medium-high heat. Add pork and cook until browned and cooked through, 4-6 minutes per side. TIP: If seasoning begins to burn before pork is cooked through, reduce heat to medium.
- Turn off heat; transfer to a cutting board to rest for at least 5 minutes. Wipe out pan.
- Swap in **steak*** for pork; cook to desired doneness, 5-7 minutes per side.



5 COOK PAN SAUCE

- Return pan used for pork to medium-high heat. Add Tex-Mex mixture and bring to a simmer. Cook, stirring occasionally, until slightly reduced, 2-3 minutes.
- Remove from heat; stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted.



6 FINISH & SERVE

- Fluff rice with a fork; stir in lime zest and season with salt and pepper.
- Thinly slice **pork** crosswise.
- Divide rice between bowls and top with pork. Drizzle pork with pan sauce, then garnish with mango salsa and smoky red pepper crema. Serve with any remaining lime wedges on the side.

🔄 Thinly slice **steak** against the grain.