



# TEX-MEX PORK WITH MANGO SALSA

with Zesty Lime Rice & Smoky Red Pepper Crema

## INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups  
Jasmine Rice



2 | 4  
Scallions



¼ oz | ¼ oz  
Cilantro



1 | 2  
Lime



4 oz | 8 oz  
Mango



1 | 2  
Tex-Mex Paste



12 oz | 24 oz  
Pork Chops



1 TBSP | 1 TBSP  
Southwest Spice Blend



2 TBSP | 4 TBSP  
Smoky Red Pepper Crema  
Contains: Milk, Soy



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



## HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz  
Bavette Steak

Calories: 830



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 700





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°.

\*Steak 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.



### 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.



### 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)**.



### 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.



### 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**.



### 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.

WK 24-18