



# FAJITA-SPICED PORK CHOP BULGUR BOWLS

with Tomato, Pickled Jalapeño & Garlic Lime Crema

## INGREDIENTS

2 PERSON | 4 PERSON



2 Cloves | 4 Cloves  
Garlic



2 | 4  
Scallions



1 | 2  
Jalapeño



1 | 2  
Lime



1 | 2  
Tomato



1 TBSP | 2 TBSP  
Fajita Spice Blend



½ Cup | 1 Cup  
Bulgur Wheat  
Contains: Wheat



1 | 2  
Chicken Stock Concentrate



10 oz | 20 oz  
Pork Chops



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



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HELLO

### FAJITA SPICE BLEND

Fajita flavors (chili powder, paprika, cumin, garlic) add savory oomph to chops.



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 590



## IN A PICKLE

In Step 3, you'll microwave sliced jalapeño in a lime-based pickling liquid; the heat helps the sugar and salt dissolve and speeds up the pickling process.

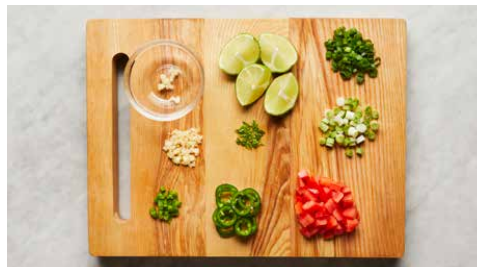
## BUST OUT

- 2 Small bowls
- Plastic wrap
- Zester
- Paper towels
- Small pot
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (¼ tsp | ½ tsp)

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## 1 PREP

- Wash and dry produce.
- Peel and mince or grate **garlic**; reserve a pinch in a small bowl (you'll use it in Step 5). Trim and thinly slice **scallions**, separating whites from greens. Thinly slice **jalapeño** into rounds, removing ribs and seeds for less heat; mince a few rounds until you have 1 tsp (2 tsp for 4 servings). Zest and quarter **lime**. Dice **tomato** into ½-inch pieces.



## 4 COOK PORK

- Pat **pork\*** dry with paper towels. Season all over with **remaining Fajita Spice Blend**, **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.
- Transfer to a cutting board to rest.



## 2 COOK BULGUR

- Heat a **drizzle of oil** in a small pot over medium heat. Add **scallion whites**, **remaining garlic**, and ½ tsp **Fajita Spice Blend** (1 tsp for 4 servings). Cook, stirring, until softened and fragrant, 2-3 minutes.
- Add **bulgur**, **stock concentrate**, **1 cup water** (2 cups for 4), and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until water is absorbed and bulgur is tender, 12-15 minutes.
- Keep covered off heat until ready to serve.



## 5 MAKE CREMA

- To bowl with **reserved garlic**, add **mayonnaise**, **sour cream**, a **squeeze of lime juice** (two squeezes for 4 servings), a **big pinch of lime zest**, and a **pinch of minced jalapeño** to taste. (TIP: If you like some zesty heat, add a small splash of jalapeño pickling liquid in place of, or in addition to, lime juice.) Add water 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



## 3 PICKLE JALAPEÑO

- In a second small microwave-safe bowl, combine **sliced jalapeño**, **juice from half the lime** (whole lime for 4 servings), ¼ tsp **sugar** (½ tsp for 4), and a **pinch of salt**. Cover with plastic wrap and microwave for 30 seconds. Set aside to pickle, stirring occasionally.



## 6 FINISH & SERVE

- Fluff **bulgur** with a fork. Stir in **tomato**, **half the scallion greens**, **remaining lime zest**, a **squeeze of lime juice**, and as much **remaining minced jalapeño** as you like. Season with **salt** and **pepper**.
- Thinly slice **pork** crosswise.
- Divide bulgur between shallow bowls; top with pork. Drizzle everything with **crema**; garnish with remaining scallion greens and as much **pickled jalapeño** (draining first) as you like. Serve.

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