



## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Pineapple



1 | 1  
Lime



1 tsp | 2 tsp  
Chili Powder



1 TBSP | 2 TBSP  
Fajita Spice  
Blend



10 oz | 20 oz  
Ground Pork\*\*



½ Cup | 1 Cup  
Jasmine Rice



1 | 2  
Roma Tomato



1 | 2  
Yellow Onion



¼ oz | ½ oz  
Cilantro



1 | 2  
Long Green  
Pepper



4 TBSP | 8 TBSP  
Sour Cream  
Contains: Milk



1 tsp | 1 tsp  
Hot Sauce



¼ Cup | ½ Cup  
Monterey Jack  
Cheese  
Contains: Milk

\*\* In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## 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  
Chicken Breast  
Strips

Calories: 680

# PORK AL PASTOR BOWLS

with Fajita Veggies, Pico de Gallo, and Cilantro Lime Rice



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 820





HELLO

## FAJITA SPICE BLEND

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

## 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.

## BUST OUT

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

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

🍗 \* Chicken is fully cooked when internal temperature reaches 165°.



## 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.



## 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** (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.**



## 2 COOK RICE

- In a small pot, combine **rice**, **¾ cup water** (1½ 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.



## 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**, **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**.

- 🍗 Pat **chicken\*** dry with paper towels. Swap in chicken for pork; cook, stirring occasionally, until browned and cooked through, 4-6 minutes.



## 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**.



## 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.

WK 4-18