



# PULLED PORK FIESTA BOWLS

with Tomato Salsa, Bell Peppers, and Monterey Jack Cheese



**HELLO**  
**PULLED PORK**  
 Forget hours of slow-cooking: this ready-to-heat meat is done in a fraction of the time.

**PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 940**

-  Jasmine Rice
-  Green Bell Peppers
-  Cilantro
-  Pulled Pork
-  Chicken Stock Concentrates
-  Sour Cream (Contains: Milk)
-  Red Onions
-  Roma Tomatoes
-  Limes
-  Fajita Spice Blend
-  Monterey Jack Cheese (Contains: Milk)



## START STRONG


Not a fan of cilantro's flavor? That's OK. In fact, it's believed that your genes may determine whether or not you like the herb. If you prefer, you can skip it or add it to taste.

## BUST OUT

- Small pot
- Large pan
- Small bowl
- Butter (4 TBSP)  
(Contains: Milk)
- Vegetable oil (4 tsp)

## INGREDIENTS

Ingredient 4-person

- |  |        |
|--|--------|
| • Jasmine Rice   | 1 Cup  |
| • Red Onions   | 2      |
| • Green Bell Peppers   | 2      |
| • Roma Tomatoes  | 2      |
| • Cilantro   | ½ oz   |
| • Limes  | 2      |
| • Pulled Pork  | 20 oz  |
| • Fajita Spice Blend  | 2 TBSP |
| • Chicken Stock Concentrates   | 2      |
| • Monterey Jack Cheese   | ½ Cup  |
| • Sour Cream   | 8 TBSP |

## WINE CLUB

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## 1 COOK RICE

Place **1½ cups water** and **2 TBSP butter** in a small pot. Bring to a boil, then add **rice** and stir once. Reduce heat to low, bring to a gentle simmer, and cover. Cook until tender, about 15 minutes. Remove pot from heat and keep covered.



## 4 ADD PORK

Add another large drizzle of **oil** to pan with **veggies**. Tear **pork** into smaller pieces and toss into pan. Season pork and veggies with **salt, pepper,** and **fajita spice**. Cook, tossing, until pork is warmed through, 2-3 minutes. Stir in **stock concentrates** and **1 cup water**. Bring to a boil, then reduce heat to low and stir in **2 TBSP butter**. Let simmer until saucy, 2-4 minutes.



## 2 PREP

**Wash and dry all produce.** While rice cooks, halve, peel, and thinly slice **onions**; finely mince a few slices until you have 4 TBSP. Halve, core, and seed **bell peppers**, then thinly slice. Core and seed **tomatoes**, then cut into small cubes. Finely chop **cilantro**. Halve one **lime**; cut other lime into wedges.



## 5 MAKE SALSA

While pork simmers, place **tomatoes**, half the **cilantro**, and **minced onion** in a small bowl. (**TIP:** Add onion to taste—start with 3 TBSP and add more for extra texture.) Squeeze in **juice** from halved lime. Season with **salt** and **pepper**, then toss to combine.



## 3 COOK VEGGIES

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **sliced onions** and **bell peppers**. Cook, tossing, until just softened, 3-4 minutes.



## 6 PLATE AND SERVE

Fluff **rice** with a fork and season with **salt** and **pepper**; divide between plates. Spoon over **pork, veggies,** and their **sauce**. Top with **salsa** and **cheese**. Dollop with **sour cream** and sprinkle with remaining **cilantro**. Serve with **lime wedges** on the side for squeezing over.

## FRESH TALK

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