



20-MIN MEAL

PULLED PORK FIESTA BOWLS

with Tomato Salsa, Bell Pepper, 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: 5 MIN | **TOTAL: 20 MIN** | **CALORIES: 950**



Jasmine Rice



Green Bell Pepper



Cilantro



Pulled Pork



Chicken Stock Concentrate



Sour Cream
(Contains: Milk)



Shallot



Roma Tomato



Lime



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
- Vegetable oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Jasmine Rice **½ Cup** | **1 Cup**
- Shallot **1** | **2**
- Green Bell Pepper **1** | **2**
- Roma Tomato **1** | **2**
- Cilantro **¼ oz** | **½ oz**
- Lime **1** | **2**
- Pulled Pork* **10 oz** | **20 oz**
- Fajita Spice Blend **1 TBSP** | **2 TBSP**
- Chicken Stock Concentrate **1** | **2**
- Monterey Jack Cheese **¼ Cup** | **½ Cup**
- Sour Cream **4 TBSP** | **8 TBSP**

* Pulled Pork is fully cooked when internal temperature reaches 160 degrees.

WINE CLUB

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1 COOK RICE

Place **¾ cup water** and **1 TBSP butter** (1½ cups and 2 TBSP for 4 servings) in a small pot. Bring to a boil, then stir in **rice**. Reduce heat to low, bring to a gentle simmer, and cover. Cook until tender, about 15 minutes. Turn off heat; keep covered until ready to serve.



4 SIMMER PORK

Add another large drizzle of **oil** to pan with **veggies**. Break up **pork** into smaller pieces and add to pan. Season pork and veggies with **salt**, **pepper**, and **Fajita Spice**. Cook, stirring, until pork is warmed through, 2-3 minutes. Stir in **stock concentrate** and **½ cup water** (1 cup for 4 servings). Bring to a boil, then reduce heat to low and stir in **1 TBSP butter** (2 TBSP for 4 servings). Let simmer until saucy, 1-2 minutes.



2 PREP

While rice cooks, **wash and dry all produce**. Halve, peel, and thinly slice **shallot**; finely mince a few slices until you have 2 TBSP (3 TBSP for 4 servings). Core, deseed, and thinly slice **bell pepper**. Dice **tomato**. Finely chop **cilantro**. Quarter **lime**.



5 MAKE SALSA

While pork simmers, in a small bowl, combine **tomato**, **minced shallot**, half the **cilantro**, juice from **2 lime wedges** (4 lime wedges for 4 servings), **salt**, and **pepper**.



3 COOK VEGGIES

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



6 PLATE AND SERVE

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

GOTTA KICK IT UP

Love spicy food? If you've got some on hand, drizzle a bit of hot sauce over your finished dish.

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