



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: 960**



Jasmine Rice



Green Bell Pepper



Cilantro



Pulled Pork



Chicken Stock Concentrate



Sour Cream
(Contains: Milk)



Red Onion



Roma Tomato



Lime



Fajita Spice Blend



Monterey Jack Cheese
(Contains: Milk)

START STRONG

Not a fan of cilantro's flavor? That's okay. 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)
- Kosher salt
- Black pepper

INGREDIENTS

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

- Jasmine Rice **½ Cup** | **1 Cup**
- Red Onion **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

Pair this meal with a HelloFresh Wine matching this icon.

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1 COOK RICE

In a small pot, combine **¾ cup water** and **1 TBSP butter**. (For 4 servings, combine 1½ cups water and 2 TBSP butter.) Bring to a boil, then stir in **rice**. Cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



2 PREP

Meanwhile, **wash and dry all produce**. Halve, peel, and thinly slice **onion**; 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** leaves and stems. Quarter **lime**.



3 COOK VEGGIES

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



4 SIMMER PORK

Tear **pulled pork** into smaller pieces. Add to pan with **veggies** along with another large drizzle of **oil**. Season with **salt**, **pepper**, and **Fajita Spice**. Cook, stirring, until pork is warmed through, 2-3 minutes. Stir in **stock concentrate** and **½ cup water** (¾ cup for 4 servings). Bring to a boil, then reduce heat to low and stir in **1 TBSP butter** (2 TBSP for 4). Let simmer until saucy, 1-2 minutes.



5 MAKE SALSA

While pork simmers, in a small bowl, combine **tomato**, **minced onion**, half the **cilantro**, juice from half the **lime**, **salt**, and **pepper**.



6 FINISH AND SERVE

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

CRUNCH TIME

If you've got tortilla chips on hand, try crumbling some up to use as a topper for your bowls!

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