



# PULLED PORK FIESTA BOWLS

with Tomato Salsa, Bell Pepper & Monterey Jack Cheese

## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup  
Jasmine Rice



1 | 1  
Yellow Onion



1 | 2  
Green Bell  
Pepper



1 | 2  
Roma Tomato



¼ oz | ¼ oz  
Cilantro



1 | 2  
Lime



10 oz | 20 oz  
Pulled Pork



1 TBSP | 2 TBSP  
Fajita Spice  
Blend



1 | 2  
Chicken Stock  
Concentrate



¼ Cup | ½ Cup  
Monterey Jack  
Cheese  
Contains: Milk



4 TBSP | 8 TBSP  
Sour Cream  
Contains: Milk

## HELLO

### PULLED PORK

Forget hours of slow-cooking—this ready-to-heat meat is done in a fraction of the time.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 950



## HERB YOUR ENTHUSIASM

Fun fact: It's believed that your genes may determine whether or not you like cilantro. If you're unfamiliar with the herb, give it a taste. Love it? Add away! Unsure? Feel free to use just a pinch or skip it altogether.

## BUST OUT

- Small pot
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Vegetable oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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### 1 COOK RICE

- In a small pot, combine  $\frac{3}{4}$  cup water and 1 TBSP butter. (For 4 servings, combine  $1\frac{1}{2}$  cups water and 2 TBSP butter.) Bring to a boil, then stir in rice. Cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



### 4 SIMMER PORK

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



### 2 PREP

- While rice cooks, wash and dry all produce.
- Halve, peel, and thinly slice half the onion (whole onion for 4 servings); mince a few slices until you have 2 TBSP (3 TBSP for 4). Halve, core, and thinly slice bell pepper into strips. Dice tomato. Finely chop cilantro. Quarter lime.



### 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.



### 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, 4-5 minutes.



### 6 FINISH & SERVE

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

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