



## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup  
Jasmine Rice



1 | 2  
Roma Tomato



1 | 1  
Yellow Onion



1 | 1  
Lime



1 | 2  
Poblano Pepper



¼ oz | ¼ oz  
Cilantro



10 oz | 20 oz  
Ground Pork



2 TBSP | 4 TBSP  
Smoky Red  
Pepper Crema  
Contains: Milk, Soy



1 | 2  
Tex-Mex Paste

## HELLO

### CHARRED POBLANO

Milder than a jalapeño, this earthy green chili pepper develops smoky depth of flavor once sautéed.

# SAUCY PORK BURRITO BOWLS

with Charred Poblano, Smoky Crema, Salsa Fresca & Cilantro Lime Rice



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 650





## LIFE HACK

Always seem to squish tomatoes when you're trying to slice or dice 'em? Try switching to a serrated or bread knife! The teeth on the blade will cut through the skin every time. Bye-bye, accidental tomato sauce.

## BUST OUT

- Small pot
- Zester
- 2 Small bowls
- Medium pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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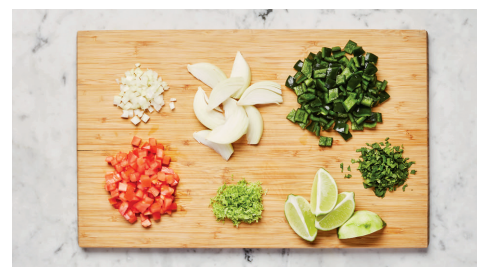
## 1 COOK RICE

- In a small pot, combine **rice**, **¾ cup water (1½ cups for 4 servings)**, and a **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.



## 4 COOK VEGGIES

- Heat a **drizzle of oil** in a medium pan (use a large pan for 4 servings) over medium-high heat. Add **poblano** and **onion wedges**. Season with **salt**. Cook, stirring occasionally, until softened and lightly charred, 7-9 minutes.
- Transfer to a plate.



## 2 PREP

- While rice cooks, **wash and dry all produce**.
- Finely dice **tomato**. Halve, peel, and cut **half the onion (whole onion for 4 servings)** into ½-inch-thick wedges. Mince one wedge until you have 1 TBSP (2 TBSP for 4). Zest and quarter **lime**. Core, deseed, and dice **poblano** into ½-inch pieces. Mince **cilantro**.



## 5 COOK PORK

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **pork\*** and a **big pinch of salt**. Cook, breaking up meat into pieces, until browned, 4-6 minutes.
- Stir in **Tex-Mex paste** and **¼ cup water (½ cup for 4 servings)** until combined. Bring to a simmer and cook until mixture is saucy and pork is cooked through, 1-2 minutes more.
- Turn off heat.



## 3 MAKE SALSA & CREMA

- In a small bowl, combine **tomato**, **minced onion**, and a **big squeeze of lime juice**; season with **salt**.
- Add **smoky red pepper crema** to a separate small bowl. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



## 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lime zest** and **half the cilantro**. Season with **salt** and **pepper**. **TIP: Stir in 1 TBSP butter (2 TBSP for 4 servings) for extra richness.**
- Divide rice between bowls and top with **veggies**, **saucy pork**, any **remaining sauce** from pan, **salsa**, **crema**, and remaining cilantro. Serve with **remaining lime wedges** on the side.

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