

INGREDIENTS

2 PERSON | 4 PERSON



3/4 Cup | 11/2 Cups Jasmine Rice







1 | 1 Red Onion

1 | 2 Poblano Pepper



1 2 Roma Tomato



¼ oz | ½ oz Cilantro



9 oz | 9 oz Ground Plant-Based Protein Contains: Soy, Tree Nuts, Wheat



Tex-Mex Paste



1 TBSP | 2 TBSP Southwest Spice



2 TBSP | 4 TBSP Sour Cream Contains: Milk

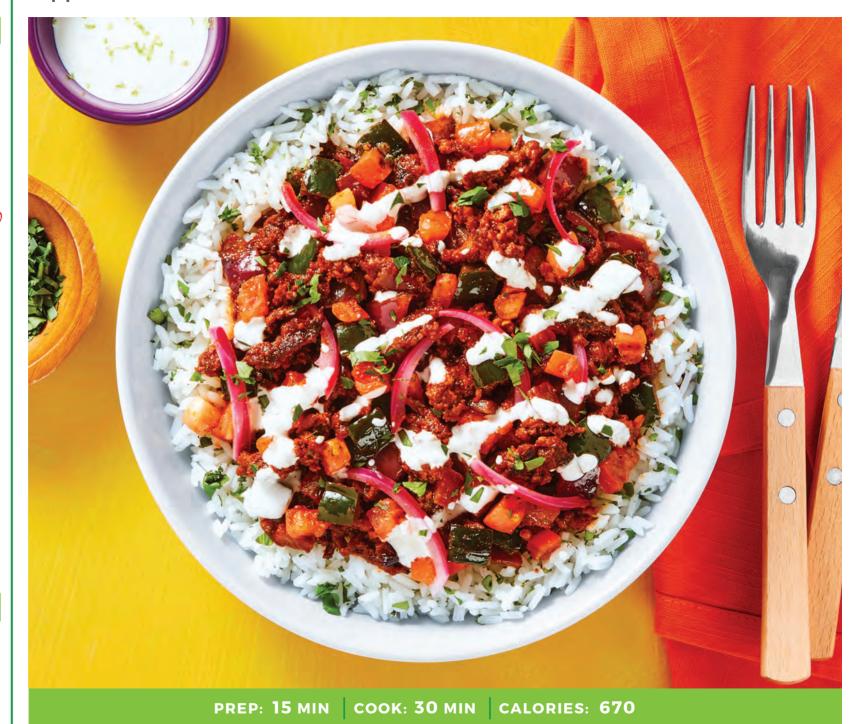
HELLO

PLANT-BASED PROTEIN

Combined with a bounty of warming seasonings for a richly spiced bowl-topper-minus the meat!

SOUTHWEST PLANT-BASED PROTEIN OVER CILANTRO RICE

topped with Pickled Onion & Lime Crema





BEST PRESSED

In step 4, we ask you to press the plant-based protein into an even layer before breaking it up. Why? Giving the protein a few undisturbed minutes in the hot pan (sans stirring) will help it to brown and develop crispy, almost caramelized edges.

BUST OUT

- · Small pot
- Zester
- 3 Small bowls
- Large pan
- Kosher salt
- Black pepper
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

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* Plant-Based Protein is fully cooked when internal temperature reaches 165°



1 COOK RICE

- Wash and dry all produce.
- In a small pot, combine rice, 11/4 cups water (21/4 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.



2 PREP

• While rice cooks, halve, peel, and very thinly slice 1/4 of the onion: dice remaining onion into ½-inch pieces. Zest and halve lime; cut one half into wedges (for 4 servings, zest and halve one lime: cut second lime into wedges). Core, deseed, and dice poblano into 1/2-inch pieces. Finely dice tomato. Finely chop cilantro.



3 PICKLE ONION

- In a small microwave-safe bowl. combine sliced onion, juice from half the lime, ½ tsp sugar, 1 TBSP water, and salt. (For 4 servings, use 1 tsp sugar and 2 TBSP water.) Stir until sugar and salt are mostly dissolved.
- Microwave for 30 seconds. Set aside, stirring occasionally, until ready to serve.



4 COOK PLANT-BASED PROTEIN

- Heat a **drizzle of oil** in large pan over medium-high heat. Add half the plantbased protein* (all for 4 servings) and season with **Southwest Spice**. Using a spatula, press into an even layer; cook, without stirring, until browned on bottom, 3-4 minutes. Break up protein into pieces.
- Add another **drizzle of oil**, **poblano**, and diced onion. Cook, stirring, until veggies are softened, 3-4 minutes.
- Stir in Tex-Mex paste and ¼ cup water (1/3 cup for 4). Cook, scraping up browned bits from bottom of pan, until mixture is thickened and saucy, 1-2 minutes more.



5 MIX & SEASON

- Meanwhile, in a second small bowl. combine sour cream with a squeeze of lime juice to taste. Season with salt and pepper. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency.
- In a third small bowl, combine tomato. a drizzle of oil, salt, pepper, and lime zest to taste.



6 FINISH & SERVE

- Fluff rice with a fork: stir in 1 TBSP butter (2 TBSP for 4 servings), half the cilantro, and juice from remaining lime. Season with salt and pepper.
- Divide rice between bowls: top with Southwest plant-based protein, tomato, and as much pickled onion (draining first) as you like. Drizzle with **lime crema** and garnish with remaining cilantro. Serve.