



# SOUTHWESTERN STUFFED SWEET POTATOES

with Pork and Poblano Peppers



## HELLO SWEET POTATOES

Roomy enough to hold all the fixins

**PREP: 10 MIN** | **TOTAL: 25 MIN** | **CALORIES: 820**



Garlic



Scallions



Sweet Potatoes



Ground Pork



Chipotle Powder



Cheddar Cheese  
(Contains: Milk)



Poblano Peppers



Limes



Sour Cream  
(Contains: Milk)



Southwest Spice Blend



Chicken Stock Concentrates



Hot Sauce

## START STRONG

Make sure the ground pork reaches room temperature before adding to the pan. This prevents it from steaming and moving from cool to hot too quickly.

## BUST OUT

- Zester
- Potato masher
- Small bowl
- Large pan
- Medium bowl
- Olive oil (2 tsp)
- Butter (4 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 4-person

- Garlic 4 Cloves
- Poblano Peppers 2
- Scallions 4
- Limes 2
- Sweet Potatoes 4
- Sour Cream 4 TBSP
- Ground Pork 20 oz
- Southwest Spice Blend 2 TBSP
- Chipotle Powder 1 tsp
- Chicken Stock Concentrates 2
- Cheddar Cheese 1 Cup
- Hot Sauce 2 tsp

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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## 1 PREP

Wash and dry all produce. Mince or grate **garlic**. Core, seed, and cut **poblanos** into small squares. Trim, then thinly slice **scallions**, separating greens and whites. Zest **limes**, then cut each into quarters.



## 4 COOK PORK AND VEGGIES

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **pork, garlic, poblanos, scallion whites, Southwest Spice, salt, pepper,** and **½ tsp chipotle powder**. (**TIP:** Add more chipotle if you like it spicy.) Cook, tossing, until pork is cooked through and veggies are tender, 5-6 minutes. Add **stock concentrates** and **½ cup water**, stirring until thoroughly combined.

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## 2 MICROWAVE POTATOES

Prick **sweet potatoes** all over with a fork. Place on a plate. Microwave on high until tender, 8-12 minutes. (**TIP:** A fork should easily glide into the center of the potatoes. If not tender, continue to microwave in 1 minute increments.) Set aside to cool.



## 5 FLUFF SWEET POTATOES

Halve **sweet potatoes** lengthwise; fluff insides with a fork. Top each half with **½ TBSP butter**; sprinkle with **salt** and **pepper**.



## 3 MAKE CREMA

Meanwhile, in a small bowl, combine **sour cream, lime zest, 2 TBSP water**, a squeeze of **lime juice**, and a pinch of **salt**.



## 6 SERVE

Divide **sweet potatoes** between plates and top with **pork mixture**. Evenly sprinkle with **cheddar** and drizzle with **crema**. Garnish with **scallion greens**. Serve with **hot sauce** and remaining **lime quarters** on the side.

## FRESH TALK

Do you like sweet potatoes or regular potatoes better?

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