



20-MIN MEAL

CAJUN-SPICED PULLED PORK

with Bell Pepper, Basmati Rice, and Hot Honey



HELLO PULLED PORK

Made without any artificial flavors, preservatives, or added sugar, this meat is cooked and ready to eat.

PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 880



Green Bell Pepper



Beefsteak Tomato



Hot Sauce



Cajun Spice Blend



Steamed Basmati Rice



Scallions



Honey



Pulled Pork



Chicken Stock Concentrate

START STRONG

The rice we're using here is already steamed and just needs a quick massage inside its packet before you add it to the pan in step 5. This will break up any larger clumps, giving you fluffy grains.

BUST OUT

- Small bowl
- Medium pan
- Large pan
- Butter (2 TBSP | 2 TBSP)
(Contains: Milk)
- Olive oil (2 TBSP | 4 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Green Bell Pepper 1 | 2
- Scallions 2 | 4
- Beefsteak Tomato 1 | 2
- Honey 1 oz | 2 oz
- Hot Sauce 1 tsp | 2 tsp
- Pulled Pork 10 oz | 20 oz
- Cajun Spice Blend 1 TBSP | 1 TBSP
- Chicken Stock Concentrate 1 | 2
- Steamed Basmati Rice 8.5 oz | 17 oz

HELLO WINE



PAIR WITH
Ebro Spanish Tempranillo, 2016

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1 PREP

Wash and dry all produce. Core, seed, and dice **bell pepper**. Trim, then thinly slice **scallions**, keeping greens and whites separate. Core, seed, and dice **tomato**. In a small bowl, stir together **honey** and **hot sauce** (to taste).



4 COOK VEGGIES

Meanwhile, heat **1 TBSP olive oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add **bell pepper** and cook, tossing, until just softened, about 3 minutes. Stir in **scallion whites**, remaining **Cajun spice**, and a large pinch of **salt**. Cook until fragrant, about 30 seconds.



2 WARM PORK

Heat **1 TBSP butter** and **1 TBSP olive oil** in a medium pan over medium-high heat. Break up **pork** with your hands into shreds and add to pan. Stir in **1 tsp Cajun spice** (we'll use more later) and a pinch of **salt**. Cook, stirring a few times, until pork is warmed through and begins to brown, 3-5 minutes.



5 WARM RICE

Add **rice** and **1 TBSP butter** to pan with **veggies**, breaking up rice with a spatula or wooden spoon. Cook, stirring occasionally, until warmed through and starting to crisp, 2-3 minutes.



3 MAKE SAUCE

Stir **tomato**, half the **honey mixture**, **stock concentrate**, and $\frac{1}{2}$ **cup water** into pan, followed by up to **1 tsp Cajun spice** (to taste; save the last 1 tsp for the rice). Bring to a simmer and cook, stirring, until thick and saucy, 3-5 minutes. Season with **salt** and **pepper**.



6 PLATE AND SERVE

Divide **rice mixture** between plates, then arrange **pork** on top. Drizzle with remaining **honey mixture**, if desired. Garnish with **scallion greens** and serve.

FEISTY!

Love hot honey's sweet 'n' spicy combo? Try drizzling it on chicken or roasted veggies.

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