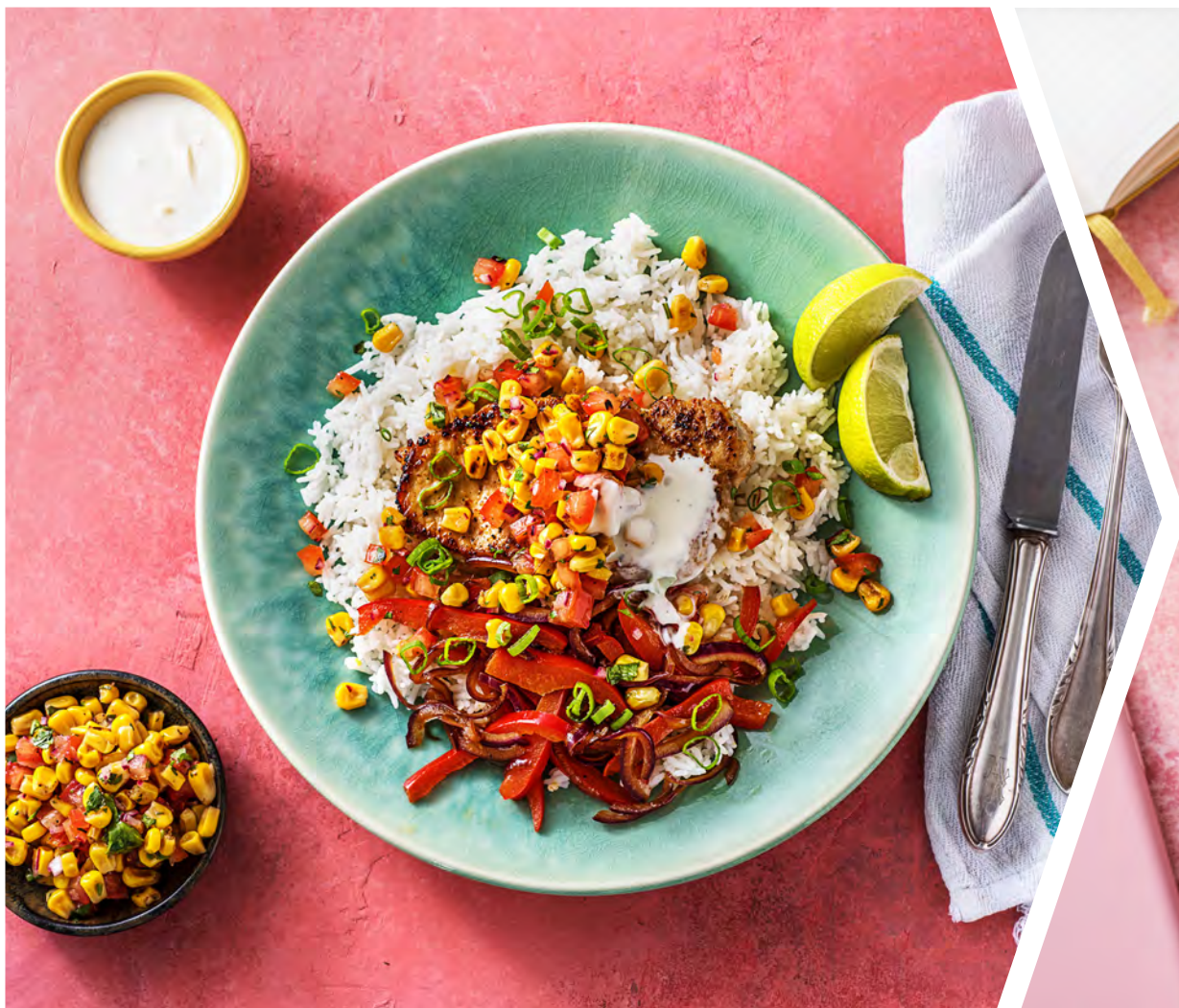




PORK AND CORN SALSA - DINNER

CHEESY BURRITO - LUNCH



COOK IT ONCE, EAT IT TWICE

Tonight's dinner extras transform into tomorrow's lunch.

DINNER	TOTAL: 45 MIN	CALORIES: 500
LUNCH	TOTAL: 5 MIN	CALORIES: 610

INGREDIENTS FOR: 2-person | 4-person

- 

Scallions
2 | 4
- 

Jasmine Rice
½ Cup | 1 Cup
- 

Corn
13.4 oz | 26.8 oz
- 

Bell Pepper*
1 | 2
- 

Red Onion
1 | 1
- 

Roma Tomatoes
2 | 4
- 

Smoky Mexican Seasoning
1 TBSP | 2 TBSP
- 

Sour Cream
6 TBSP | 8 TBSP
(Contains: Milk)
- 

Pork Chops
24 oz | 36 oz
- 

Limes
2 | 4
- 

Flour Tortillas
2 | 2
(Contains: Wheat)
- 

Mexican Cheese Blend
½ Cup | ½ Cup
(Contains: Milk)
- 

Cilantro
¼ oz | ½ oz

* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

BUST OUT • Small pot • Strainer • Large pan • Large bowl • Small bowl • Paper towel
• Butter (2 TBSP | 4 TBSP) (Contains: Milk) • Vegetable oil (4 tsp | 8 tsp) • Olive oil (2 tsp | 4 tsp)

DINNER

**1 COOK RICE**

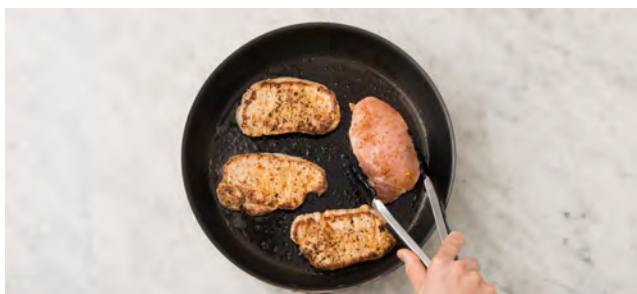
Wash and dry all produce. Trim and thinly slice **scallions**, separating greens and whites. Melt **1 TBSP butter** in a small, lidded pot over medium-high heat. Add scallion whites and cook until softened, about 1 minute. Pour in $\frac{3}{4}$ **cup water** and bring to a boil. Stir in **rice**, then lower heat and reduce to a gentle simmer. Cover and cook until tender, about 15 minutes. Keep covered off heat until ready to use.

**2 PREP AND COOK CORN**

Drain and rinse **corn**. Halve, peel, and thinly slice **onion**. Finely mince a few slices until you have 3 TBSP minced onion. Core and seed **bell pepper**, then thinly slice. Core, seed, and dice **tomatoes**. Halve **limes**; cut one half into wedges. Chop **cilantro**. Heat a large drizzle of **oil** in a large pan over medium-high heat. Add corn and season with plenty of **salt** and **pepper**. Cook, tossing occasionally, until lightly charred, 4-6 minutes.

**3 MAKE SALSA AND CREMA**

Meanwhile, in a large bowl, toss **cilantro**, **minced onion**, **tomatoes**, and **juice** from 2 lime halves. Toss in cooked **corn**. Season with **salt** and **pepper**. In a small bowl, mix **2 TBSP sour cream** (1 packet) and **juice** from other lime half. Season with salt and pepper. Wipe out pan; heat a large drizzle of **olive oil** in it over medium-high heat. Pat **pork** dry with a paper towel. Season all over with salt, pepper, and **Mexican seasoning**.

**4 COOK PORK AND VEGGIES**

Add **pork** to pan and cook to desired doneness, 4-7 minutes per side. (**TIP:** Lower heat if spices start to blacken.) Remove from pan and set aside to rest. Heat another large drizzle of **oil** in same pan over medium-high heat. Add **sliced onion** and **bell pepper**. Season with **salt** and **pepper**. Cook, tossing, until softened and starting to char, 5-7 minutes (if pan dries out, add a splash of water).

**5 FINISH AND SERVE**

Fluff **rice** with a fork, then stir in half the **scallion greens** and **1 TBSP butter**. Season with **salt** and **pepper**. Divide between two plates. Set aside two **pork chops**, half the **veggies**, and half the **salsa** for lunch, then divide remaining pork chops and veggies between plates. Spoon over remaining salsa. Dollop with **crema** and sprinkle with remaining **scallion greens**. Serve with **lime wedges**.

LUNCH

**6 MAKE BURRITO**

Cut reserved **pork** into small cubes. Spread **tortillas** with remaining **sour cream**. Top with reserved **veggies**, **salsa**, **pork**, and **cheese**. Roll up into a **burrito**. When ready to eat, microwave on high for 1-2 minutes until hot and cheese melts.