



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 ¾ 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.



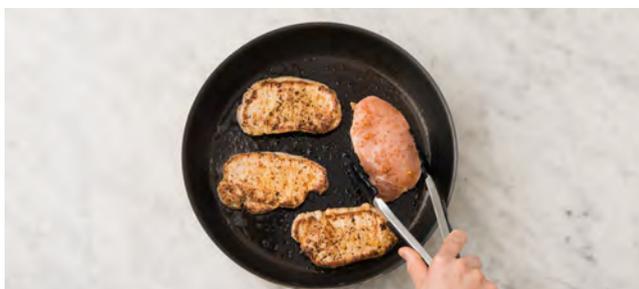
2 PREP AND COOK CORN

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.