



Pulled Pork Burrito Bowl

with Cilantro-Lime Rice and DIY Salsa

20-min

Spicy



Pulled Pork



Basmati Rice



Baby Tomatoes



Green Onions



Cilantro



Corn Kernels



Poblano Pepper,
chopped



Lime



Monterey Jack
Cheese, shredded



BBQ Sauce

HELLO PULLED PORK

Pre-cooked slow-roasted pulled pork helps dinner come together in 20 min!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Add 1 1/4 cups warm water (dbl for 4 ppl) in a medium pot. Cover and bring to a boil over high heat.

Bust Out

Medium bowl, measuring spoons, zester, medium pot, measuring cups, large non-stick pan, 8x8-inch baking dish

Ingredients

	2 Person	4 Person
Pulled Pork	300 g	600 g
Basmati Rice	¾ cup	1 ½ cup
Baby Tomatoes	113 g	227 g
Green Onions	2	4
Cilantro	7 g	14 g
Corn Kernels	113 g	227 g
Poblano Pepper, chopped	56 g	113 g
Lime	1	1
Monterey Jack Cheese, shredded	½ cup	1 cup
BBQ Sauce	½ cup	1 cup
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Cook rice

Add **rice** to the pot of **boiling water**. Reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



Bake pulled pork

While the rice cooks, place **pork** and **BBQ sauce** in an 8x8-inch baking dish and stir to combine. Bake in the **middle** of the oven until warmed through, 10-12 min.**



Prep

While the pulled **pork** bakes, quarter **tomatoes**. Thinly slice **green onions**. Roughly chop **cilantro**. Zest, then juice **half the lime** (whole lime for 4 ppl). Cut any **remaining lime** into wedges.



Cook veggies

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **corn** and **poblano peppers**. Cook, stirring often, until tender-crisp, 5-6 min.



Make salsa

Stir together **corn**, **poblano peppers**, **tomatoes**, **half the cilantro**, **half the green onions** and **½ tbsp lime juice** (dbl for 4 ppl) in a medium bowl. Season with **salt** and **pepper**.



Finish & serve

Fluff **rice** with a fork, then stir in **lime zest** and **remaining cilantro**. Season with **salt**. Divide **rice** between bowls. Top with **BBQ pulled pork**, **salsa** and **cheese**. Sprinkle over **remaining green onions**. Squeeze over a **lime wedge**, if desired.

Dinner Solved!