



PULLED PORK FIESTA BOWLS

with Tomato Salsa, Bell Pepper & Monterey Jack Cheese



HELLO
PULLED PORK
Forget hours of slow-cooking—this ready-to-heat meat is done in a fraction of the time.

PREP: 5 MIN | **TOTAL: 20 MIN** | **CALORIES: 940**

-  Jasmine Rice
-  Green Bell Pepper
-  Cilantro
-  Pulled Pork
-  Chicken Stock Concentrate
-  Sour Cream (Contains: Milk)
-  Shallot
-  Roma Tomato
-  Lime
-  Fajita Spice Blend
-  Monterey Jack Cheese (Contains: Milk)

START STRONG

Not a fan of cilantro's flavor? That's OK. In fact, it's believed that your genes may determine whether or not you like the herb. If you prefer, you can skip it or add it to taste.

BUST OUT

- Small pot
- Large pan
- Small bowl
- Vegetable oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Jasmine Rice **½ Cup** | **1 Cup**
- Shallot **1** | **2**
- Green Bell Pepper **1** | **2**
- Roma Tomato **1** | **2**
- Cilantro **¼ oz** | **½ oz**
- Lime **1** | **2**
- Pulled Pork* **10 oz** | **20 oz**
- Fajita Spice Blend **1 TBSP** | **2 TBSP**
- Chicken Stock Concentrate **1** | **2**
- Monterey Jack Cheese **¼ Cup** | **½ Cup**
- Sour Cream **4 TBSP** | **8 TBSP**

* Pulled Pork is fully cooked when internal temperature reaches 160 degrees.



1 COOK RICE

In a small pot, combine **¾ cup water** and **1 TBSP butter**. (For 4 servings, combine **1½ cups water** and **2 TBSP butter**.) Bring to a boil, then stir in **rice**. Cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



2 PREP

Meanwhile, **wash and dry all produce**. Halve, peel, and thinly slice **shallot**; finely mince a few slices until you have **2 TBSP** (3 TBSP for 4 servings). Halve, core, and thinly slice **bell pepper** into strips. Dice **tomato**. Finely chop **cilantro**. Quarter **lime**.



3 COOK VEGGIES

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **sliced shallot** and **bell pepper**. Cook, stirring, until just softened, 4-5 minutes.



4 SIMMER PORK

Tear **pulled pork** into smaller pieces. Add to pan with **veggies** along with another large drizzle of **oil**. Season with **salt**, **pepper**, and **Fajita Spice**. Cook, stirring, until pork is warmed through, 2-3 minutes. Stir in **stock concentrate** and **½ cup water** (1 cup for 4 servings). Bring to a boil, then reduce heat to low; stir in **1 TBSP butter** (2 TBSP for 4). Simmer until saucy, 1-2 minutes.



5 MAKE SALSA

While pork simmers, in a small bowl, combine **tomato**, **minced shallot**, half the **cilantro**, juice from half the **lime**, **salt**, and **pepper**.



6 FINISH & SERVE

Fluff **rice** with a fork; season with **salt** and **pepper**. Divide between bowls. Top with **pork mixture**, **salsa**, **Monterey Jack**, and **sour cream**. Sprinkle with remaining **cilantro**. Serve with remaining **lime wedges** on the side.

GOTTA KICK IT UP!

Love spicy food? If you've got some hot sauce on hand, drizzle a little over your finished dish.

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