



SOUTHWESTERN PORK BURRITO BOWLS

with Black Beans and Rice



HELLO

SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring flavors that gallop in like a cowboy at the rodeo.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 1030**



Scallions



Jasmine Rice



Grape Tomatoes



Ground Pork



Mexican Cheese Blend
(Contains: Milk)



Black Beans



Southwest
Spice Blend



Limes



Sour Cream
(Contains: Milk)

START STRONG

Upgrade your burrito bowl: you can easily customize this dish to your family's tastes. Hot sauce, guacamole, or tortilla chips for dipping are all great additions, if you have them on hand.

BUST OUT

- Strainer
- Medium pan
- Medium pot
- Zester
- 2 Small bowls
- Olive oil (1 TBSP)
- Butter (2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Scallions 4
- Black Beans 26.8 oz
- Jasmine Rice 1 Cup
- Southwest Spice Blend 2 TBSP
- Grape Tomatoes 8 oz
- Limes 2
- Ground Pork 20 oz
- Sour Cream 8 TBSP
- Mexican Cheese Blend 1 Cup

WINE CLUB

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1 PREP

Wash and dry all produce. Trim, then thinly slice **scallions**. Drain and rinse **beans**.



2 COOK BEANS AND RICE

Melt 2 TBSP **butter** in a medium pot over medium-high heat. Add half the **scallions**. Cook until softened, 1-2 minutes. Stir in **rice, beans**, and half the **spice blend**. Season with plenty of **salt** and **pepper**. Add 1¾ cups **water** and 1½ tsp salt; bring to a boil. Cover, lower heat, and reduce to a gentle simmer. Cook until tender, about 15 minutes.



4 COOK PORK AND MAKE CREMA

Heat a drizzle of **olive oil** in a medium pan over medium-high heat. Add **pork** and remaining **spice blend**, breaking up meat with a spatula or wooden spoon. Season with **salt** and **pepper**. Cook, tossing occasionally, until browned, 4-5 minutes. Meanwhile, stir together **sour cream**, remaining **lime zest**, and a squeeze of **lime juice** in another small bowl. Season with salt and pepper.



5 TOSS PORK AND RICE

Fluff cooked **rice** and **beans** with a fork, then stir in a big squeeze of **lime juice**. Reduce heat under pan with **pork** to medium, then toss in rice and beans as well as half the **cheese**. Allow mixture to warm through, 1-2 minutes. Season with plenty of **salt** and **pepper**.



3 MAKE SALSA

Quarter **tomatoes**. Zest 2 tsp zest from **limes**, then cut each lime into quarters. In a small bowl, toss tomatoes, remaining **scallions**, half the lime zest, juice from two lime quarters, and a large drizzle of **olive oil**. Season with plenty of **salt** and **pepper**.



6 PLATE AND SERVE

Divide **rice mixture** between bowls and top with **salsa**. Garnish with remaining **cheese** and dollop with **crema**. Serve with any remaining **lime quarters** for squeezing over.

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