



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: 1280**



Scallions



Jasmine Rice



Heirloom Grape Tomatoes



Ground Pork



Mexican Cheese Blend
(Contains: Milk)



Black Beans



Southwest Spice Blend



Lime



Sour Cream
(Contains: Milk)

START STRONG

Upgrade your burrito bowl: you can easily customize this dish to your 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 | 2 TBSP)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Black Beans 13.4 oz | 26.8 oz
- Jasmine Rice ½ Cup | 1 Cup
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Heirloom Grape Tomatoes 4 oz | 8 oz
- Lime 1 | 2
- Ground Pork 10 oz | 20 oz
- Sour Cream 4 TBSP | 8 TBSP
- Mexican Cheese Blend ½ Cup | 1 Cup

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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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 **Southwest spice**. Season with plenty of **salt** and **pepper**. Add ¾ cup **water** and 1 tsp **salt**; bring to a boil. Cover and reduce to a gentle simmer. Cook until tender, about 15 minutes.



4 COOK PORK AND MIX CREMA

Heat a drizzle of **olive oil** in a medium pan over medium-high heat. Add **pork** and remaining **Southwest spice**, breaking up meat with a spatula or wooden spoon. Season with **salt** and **pepper**. Cook, tossing occasionally, until browned, 4-5 minutes. Meanwhile, mix **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 **rice** and **beans** with a fork once done, 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 1 tsp zest from **lime**, then cut into quarters. In a small bowl, toss tomatoes, remaining **scallions**, half the lime zest, juice from one lime quarter, 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.

NAILED IT!

Getting dinner on the table is now a matter of bean there, done that.

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