



TAQUERIA PORK BOWLS

with Corn Esquites & Cilantro

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Lime



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Chili Powder



13.4 oz | 26.8 oz
Corn



10 oz | 20 oz
Ground Pork



1 TBSP | 2 TBSP
Southwest
Spice Blend



1 | 2
Beef Stock
Concentrate



¼ Cup | ½ Cup
Monterey Jack Cheese
Contains: Milk



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Hot Sauce



¼ oz | ½ oz
Cilantro

HELLO

ESQUITES

A popular Mexican street food combining corn kernels, mayonnaise, chili powder, cheese, and lime juice



PREP: 0 MIN | COOK: 25 MIN | CALORIES: 900



A-MAIZE-ING

Charring your corn gives it delicious, smoky-sweet depth of flavor. Just be careful as the kernels cook in step 3—it's natural for them to pop a bit. Cover the pan if this happens, and be sure to drain and dry the corn thoroughly before cooking.

BUST OUT

- Small pot
- Large bowl
- Strainer
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (**2 tsp** | **2 tsp**)

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* Ground Pork is fully cooked when internal temperature reaches 160°.



1 COOK RICE

- In a small pot, combine **rice**, **¾ cup water**, and a pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.
- **4 SERVINGS: Use 1½ cups water.**



2 MAKE CHILI MAYO

- While rice cooks, **wash and dry all produce**.
- Quarter **lime**.
- In a large bowl, combine **mayonnaise**, half the **chili powder** (you'll use the rest later), and juice from half the lime. Season with **salt** and **pepper**.



3 CHAR CORN

- Drain **corn**, then pat very dry with paper towels.
- Heat a drizzle of **oil** in a large pan over high heat (if using a nonstick pan, heat without oil). Add corn and cook, stirring occasionally, until golden brown and lightly charred in spots, 4-6 minutes.
- Turn off heat; transfer corn to bowl with **chili mayo**. Cover to keep warm. Wipe out pan.
- **TIP: If corn begins to pop, cover pan.**



4 COOK PORK

- Heat another drizzle of **oil** in same pan over medium-high heat. Add **pork***, **Southwest Spice**, remaining **chili powder**, and a big pinch of **salt**. Cook, breaking up meat into pieces, until pork is browned and cooked through, 4-6 minutes.
- Stir in **stock concentrate** and **¼ cup water**. Bring to a simmer and cook until saucy, 2-3 minutes. Season with **salt** and **pepper**. Remove pan from heat.

- **4 SERVINGS: Use ⅓ cup water.**



5 MAKE ESQUITES

- While pork cooks, stir half the **Monterey Jack** (save the rest for serving) into bowl with **corn mixture**. Taste and season with **salt**, **pepper**, and another squeeze of **lime juice** if desired.



6 FINISH & SERVE

- Fluff **rice** with a fork and season with **salt** and **pepper**.
- Divide rice between bowls and top with **pork**, **esquites**, and remaining **Monterey Jack**. Dollop with **sour cream** and drizzle with **hot sauce** to taste. Pick **cilantro leaves** from stems; tear leaves into pieces and sprinkle over dish. Serve with any remaining **lime wedges** on the side.