



TEX-MEX PORK ENCHILADA BOWLS

with Salsa Mexicana & Spiced Crema



HELLO

SALSA MEXICANA

This timeless topper adds refreshing flavor and texture to your bowls.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 840**



Red Onion



Roma Tomato



Sour Cream
(Contains: Milk)



Jasmine Rice



Tex-Mex Paste



Long Green Pepper



Lime



Southwest Spice Blend



Ground Pork



Pepper Jack Cheese
(Contains: Milk)

START STRONG

Always seem to squish tomatoes when you're trying to slice or dice 'em? Try switching to a serrated or bread knife! The teeth on the blade will cut through the skin every time. Bye-bye, accidental tomato sauce.

BUST OUT

- Zester
- Small pot
- 2 Small bowls
- Large pan
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

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

- Red Onion 1 | 2
- Long Green Pepper 1 | 2
- Roma Tomato 1 | 2
- Lime 1 | 2
- Jasmine Rice ½ Cup | 1 Cup
- Sour Cream 4 TBSP | 8 TBSP
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Ground Pork* 10 oz | 20 oz
- Tex-Mex Paste 1 | 2
- Pepper Jack Cheese ½ Cup | 1 Cup

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



1 PREP

Wash and dry all produce. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (3 TBSP for 4 servings). Halve, core, and thinly slice **green pepper** into strips. Dice **tomato**. Zest and quarter **lime** (for 4, zest 1 lime and quarter both).



4 COOK VEGGIES

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **green pepper** and cook until slightly softened, 2-3 minutes. Add **sliced onion** and cook, stirring occasionally, until veggies are browned and tender, 5-7 minutes. Add **2 TBSP water** (4 TBSP for 4 servings), half the remaining **Southwest Spice** (you'll use the rest in step 5), **salt**, and **pepper**. Cook until water has mostly evaporated and veggies are coated, 1-2 minutes. Turn off heat. Transfer to a plate; cover to keep warm. Wipe out pan.

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2 COOK RICE

In a small pot, combine **rice**, ¾ cup **water** (1½ cups for 4 servings), 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.



5 COOK PORK

Heat a drizzle of **oil** in pan used for veggies over medium-high heat. Add **pork** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. (**TIP:** If there's excess grease in your pan, carefully pour it out.) Stir in **Tex-Mex Paste** and remaining **Southwest Spice** until combined. Add ¼ cup **water** (⅓ cup for 4 servings); simmer until mixture is reduced and saucy, 2-3 minutes. Remove from heat and stir in **1 TBSP butter** (2 TBSP for 4). Season with **salt** and **pepper**.



3 MAKE SALSA & CREMA

Meanwhile, in a small bowl, combine **tomato**, **minced onion**, and juice from half the **lime**. Season with **salt** and **pepper**. In a separate small bowl, combine **sour cream** and ¼ tsp **Southwest Spice** (½ tsp for 4 servings; you'll use more later). Add water 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



6 FINISH & SERVE

Fluff **rice** with a fork; stir in **lime zest** and season with **salt** and **pepper**. Divide between bowls and top with **pork mixture** and **veggies**. Top with **pepper jack**, **salsa**, and **crema**. Serve with remaining **lime wedges** on the side.

HERE'S THE SCOOP

Break out some tortilla chips for additional crunch (and scooping up any leftover toppings).