



SOUTHWESTERN STUFFED SWEET POTATOES

with Pork and Poblano Pepper



HELLO
SWEET POTATOES
Roomy enough to hold all the fixins

PREP: 10 MIN | **TOTAL: 25 MIN** | **CALORIES: 820**



Garlic



Scallions



Sweet Potatoes



Ground Pork



Chipotle Powder



Cheddar Cheese
(Contains: Milk)



Poblano Pepper



Lime



Sour Cream
(Contains: Milk)



Southwest Spice
Blend



Chicken Stock
Concentrate



Hot Sauce

START STRONG



Make sure the ground pork reaches room temperature before adding to the pan. This prevents it from steaming and moving from cool to hot too quickly.

BUST OUT

- Zester
- Potato masher
- Small bowl
- Large pan
- Medium bowl
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 2 Cloves | 4 Cloves
- Poblano Pepper 1 | 2
- Scallions 2 | 4
- Lime 1 | 2
- Sweet Potatoes 2 | 4
- Sour Cream 2 TBSP | 4 TBSP
- Ground Pork 10 oz | 20 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Chipotle Powder  1 tsp | 1 tsp
- Chicken Stock Concentrate 1 | 2
- Cheddar Cheese ½ Cup | 1 Cup
- Hot Sauce  1 tsp | 2 tsp

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Wash and dry all produce. Mince or grate **garlic**. Core, seed, and cut **poblano** into small squares. Trim, then thinly slice **scallions**, separating greens and whites. Zest **lime**, then cut into quarters.



4 COOK PORK AND VEGGIES

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **pork, garlic, poblano, scallion whites, Southwest Spice, salt, pepper,** and **¼ tsp chipotle powder**. (**TIP:** Add more chipotle if you like it spicy.) Cook, tossing, until pork is cooked through and veggies are tender, 5-6 minutes. Add **stock concentrate** and **¼ cup water**, stirring until thoroughly combined.



2 MICROWAVE POTATOES

Prick **sweet potatoes** all over with a fork. Place on a plate. Microwave on high until tender, 8-12 minutes. (**TIP:** A fork should easily glide into the center of the potatoes. If not tender, continue to microwave in 1 minute increments.) Set aside to cool.



5 FLUFF SWEET POTATOES

Halve **sweet potatoes** lengthwise; fluff insides with a fork. Top each half with **½ TBSP butter**; sprinkle with **salt** and **pepper**.



3 MAKE CREMA

Meanwhile, in a small bowl, combine **sour cream, lime zest, 2 TBSP water**, a squeeze of lime **juice**, and a pinch of **salt**.



6 SERVE

Divide **sweet potatoes** between plates and top with **pork mixture**. Evenly sprinkle with **cheddar** and drizzle with **crema**. Garnish with **scallion greens**. Serve with **hot sauce** and remaining **lime quarters** on the side.

EXTRA MILE

Broil your cheese-topped potatoes for a minute or two until the cheddar melts.

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