



20-MIN MEAL

# PULLED PORK FIESTA BOWLS

with Tomato Salsa, Bell Pepper, and Monterey Jack Cheese



## HELLO

### PULLED PORK

Forget hours of slow-cooking: this ready-to-heat meat is done in a fraction of the time.

**PREP: 5 MIN | TOTAL: 20 MIN | CALORIES: 770**

-  Jasmine Rice
-  Green Bell Pepper
-  Cilantro
-  Pulled Pork
-  Chicken Stock Concentrate
-  Sour Cream (Contains: Milk)
-  Red Onion
-  Roma Tomato
-  Lime
-  Fajita Spice Blend
-  Monterey Jack Cheese (Contains: Milk)

## START STRONG

Not a fan of cilantro's flavor? That's OK. In fact, it's believed that your genes may determine whether or not you like the herb. If you prefer, you can skip it or add it to taste.

## BUST OUT

- Small pot
- Large pan
- Small bowl
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)
- Vegetable oil (4 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Jasmine Rice ½ Cup | 1 Cup
- Red Onion 1 | 2
- Green Bell Pepper 1 | 2
- Roma Tomato 1 | 2
- Cilantro ¼ oz | ½ oz
- Lime 1 | 2
- Pulled Pork\* 10 oz | 20 oz
- Fajita Spice Blend 1 TBSP | 2 TBSP
- Chicken Stock Concentrate 1 | 2
- Monterey Jack Cheese ¼ Cup | ½ Cup
- Sour Cream 4 TBSP | 8 TBSP

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

## WINE CLUB

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## 1 COOK RICE

Place **¾ cup water** and **1 TBSP butter** in a small pot. Bring to a boil, then add **rice** and stir once. Reduce heat to low, bring to a gentle simmer, and cover. Cook until tender, about 15 minutes. Turn off heat; keep covered until ready to serve.



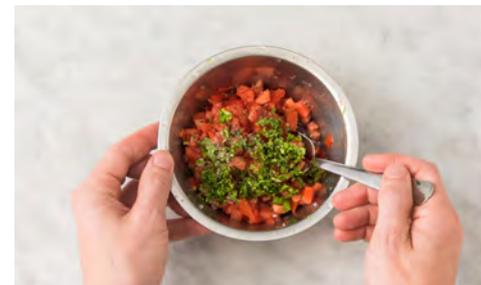
## 4 ADD PORK

Add another large drizzle of **oil** to pan with **veggies**. Tear **pork** into smaller pieces and toss into pan. Season pork and veggies with **salt, pepper,** and **Fajita Spice**. Cook, stirring, until pork is warmed through, 2-3 minutes. Stir in **stock concentrate** and **½ cup water**. Bring to a boil, then reduce heat to low and stir in **1 TBSP butter**. Let simmer until saucy, 1-2 minutes.



## 2 PREP

While rice cooks, **wash and dry all produce**. Halve, peel, and thinly slice **onion**; finely mince a few slices until you have 2 TBSP. Halve, core, and seed **bell pepper**, then thinly slice. Dice **tomato**. Finely chop **cilantro**. Halve **lime**; cut one half into wedges.



## 5 MAKE SALSA

While pork simmers, in a small bowl, combine **tomato, minced onion,** and half the **cilantro**. Squeeze in juice from **lime half**. Season with **salt and pepper,** then toss to combine.



## 3 COOK VEGGIES

Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **sliced onion** and **bell pepper**. Cook, stirring until just softened, 3-4 minutes.



## 6 PLATE AND SERVE

Fluff **rice** with a fork and season with **salt and pepper**; divide between plates. Spoon **pork, veggies,** and their **sauce** over rice. Top with **salsa** and **cheese**. Dollop with **sour cream** and sprinkle with remaining **cilantro**. Serve with **lime wedges** on the side for squeezing over.

## DIG IN!

Pork and rice made extra-nice

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