



# Mexican-Style Pork and Pineapple Rice

with Charred Corn

30 Minutes



Ground Pork



Sweet Bell Pepper



Parboiled Rice



Mexican Seasoning



Canned Corn



Garlic, cloves



Red Onion



Tomato Sauce Base



Pineapple, spears



Lime



Cilantro



Chicken Broth Concentrate

HELLO PINEAPPLE

*Sweet, juicy and perfect for savoury combinations!*

## Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, strainer, aluminum foil, medium pot, measuring cups, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Sweet Bell Pepper	160 g	320 g
Parboiled Rice	¾ cup	1 ½ cups
Mexican Seasoning	2 tbsp	4 tbsp
Canned Corn	½ can	1 can
Garlic, cloves	1	2
Red Onion	113 g	226 g
Tomato Sauce Base	2 tbsp	4 tbsp
Pineapple, spears	95 g	190 g
Lime	1	1
Cilantro	7 g	7 g
Chicken Broth Concentrate	1	2
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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### Cook rice

Heat a medium pot over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **rice** and **half the Mexican Seasoning**. Cook, stirring constantly, until fragrant, 30 sec. Add **1 ¼ cups water**, **¼ tsp salt**, (dbl both for 4 ppl) and **broth concentrate**. Bring to a boil over high heat. Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 15-18 min. Remove the pot from heat. Set aside, still covered.



### Cook pork

While **corn** chars, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min. \*\* Season with **salt** and **pepper**. Add **half the garlic**. Cook, stirring constantly, until fragrant, 30 sec. Transfer **pork** to a plate.



### Prep

While **rice** cooks, core, then cut **pepper** into ½-inch pieces. Cut **half the lime** into wedges (whole lime for 4 ppl). Roughly chop **cilantro**. Peel, then mince **garlic**. Cut **pineapple** into ½-inch pieces. Peel, then cut **onion** into ½-inch pieces. Drain, then rinse **corn**. Pat dry with paper towels.



### Cook veggies

Heat the same pan over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions** and **peppers**. Cook, stirring occasionally, until slightly softened, 2-3 min. Season with **salt** and **pepper**. Add **pork**, **charred corn**, **remaining garlic** and **remaining Mexican Seasoning**. Cook, stirring often, until fragrant, 30 sec-1 min.



### Char corn

Toss **half the corn** (use all for 4 ppl) with **½ tbsp oil** (dbl for 4 ppl) on a foil-lined baking sheet. Broil in the **top** of the oven until **corn** is dark-brown in spots, 4-5 min. (**TIP:** Keep your eye on corn so it doesn't burn!)



### Finish and serve

Fluff **rice** with a fork. Add **tomato sauce base**, **rice**, **pineapple** and **half the cilantro** to the pan with **pork** and **veggies**. Cook, stirring often, until **pineapple** is warmed through, 2-4 min. Season with **salt** and **pepper**, to taste. Divide **rice** between plates. Sprinkle **remaining cilantro** over top. Serve **lime wedges** alongside.

## Dinner Solved!