



Pulled Pork Burrito Bowl

with Cilantro-Lime Rice and DIY Salsa

20-min



Pulled Pork



Basmati Rice



Cherry Tomatoes



Green Onions



Cilantro



Corn Kernels



Poblano Pepper,
chopped



Lime



Monterey Jack
Cheese, shredded



BBQ Sauce

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO PULLED PORK

Pre-cooked slow-roasted pulled pork helps dinner come together in 20 min!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- In a medium pot, add 1 ¼ cups warm water (dbl for 4ppl). Cover and bring to a boil over high heat.

Bust Out

Medium bowl, measuring spoons, zester, medium pot, measuring cups, large non-stick pan, 8x8-inch baking dish

Ingredients

	2 Person	4 Person
Pulled Pork	300 g	600 g
Basmati Rice	¾ cup	1 ½ cup
Cherry Tomatoes	113 g	227 g
Green Onions	2	4
Cilantro	7 g	14 g
Corn Kernels	113 g	227 g
Poblano Pepper, chopped	56 g	113 g
Lime	1	1
Monterey Jack Cheese, shredded	56 g	112 g
BBQ Sauce	½ cup	1 cup
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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

Add **rice** to the pot of **boiling water**. Reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



Bake pulled pork

Place **pork** and **BBQ sauce** in an 8x8-inch baking dish and stir to combine. Bake in the **middle** of the oven until warmed through, 10-12 min.**



Prep

Quarter **cherry tomatoes**. Thinly slice **green onions**. Roughly chop **cilantro**. Zest and juice **half the lime**. Cut **remaining lime** into wedges.



Cook veggies

Heat a large non-stick pan over medium heat. When hot, add ½ **tbsp oil** (dbl for 4ppl), then **corn** and **poblano peppers**. Cook, stirring often, until tender-crisp, 3-4 min.



Make salsa

Stir together **corn, poblano peppers, tomatoes, half the cilantro, half the green onions** and ½ **tbsp lime juice** (dbl for 4ppl) in a medium bowl. Season with **salt** and **pepper**.



Finish & serve

Fluff **rice** with a fork, then stir in **lime zest** and **remaining cilantro**. Season with **salt**. Divide **rice** between bowls. Top with **bbq pulled pork, salsa** and **cheese**. Sprinkle over **remaining green onions**. Squeeze over a **lime wedge** if desired.

Dinner Solved!