

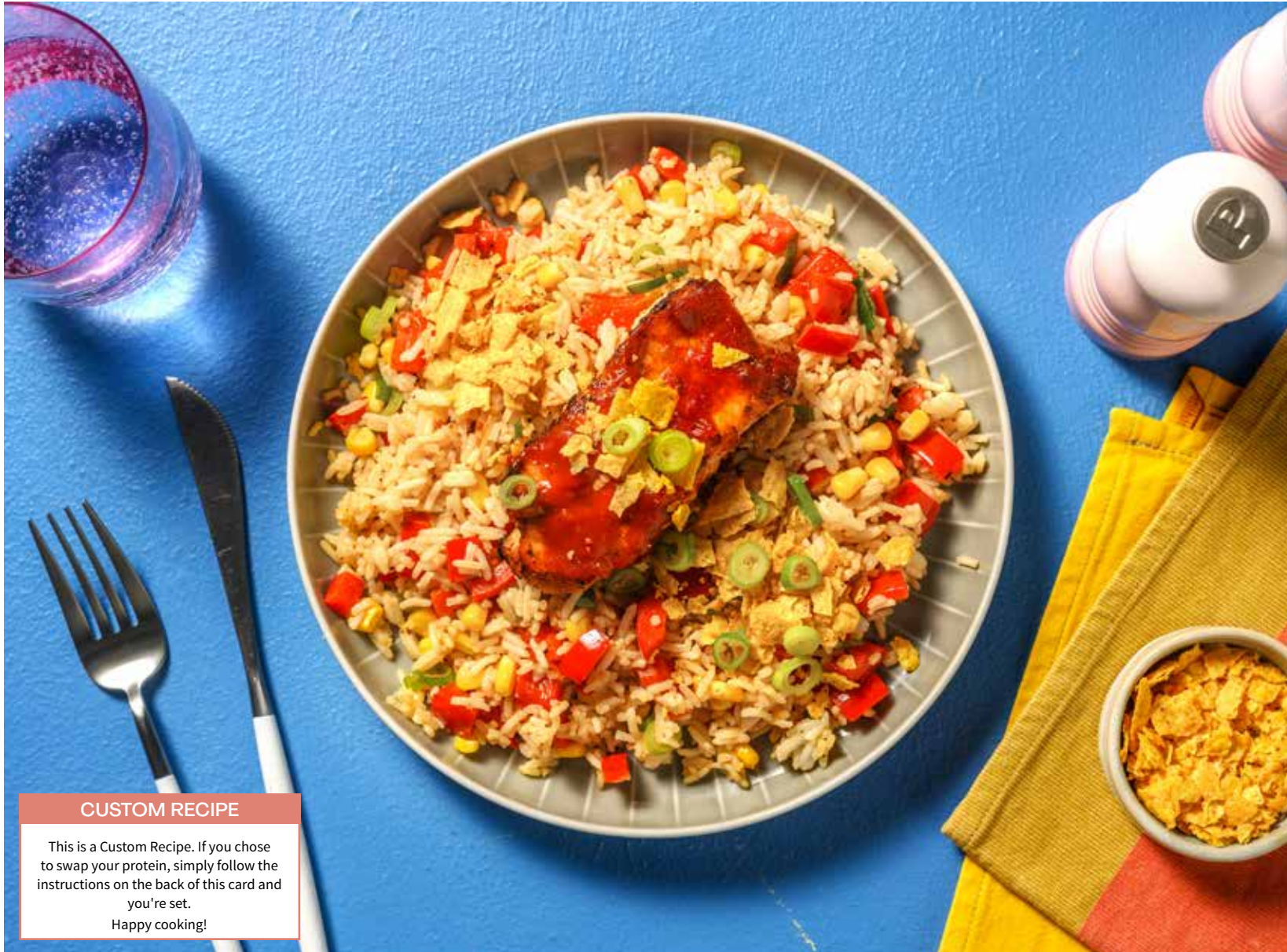


Salsa-Topped Pork Chops

with Jewelled Rice and Crispy Tortilla Topping

Quick

25 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!



Pork Chops, boneless



Chicken Breasts



Tomato Salsa



Basmati Rice



Garlic Salt



Sweet Bell Pepper



Corn Kernels



Enchilada Spice Blend



Green Onion



Tortilla Chips

HELLO ENCHILADA SPICE BLEND

This savoury blend combines warming spices with aromatic onion and garlic!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, measuring spoons, medium pot, parchment paper, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Chicken Breasts*	2	4
Tomato Salsa	½ cup	1 cup
Basmati Rice	¾ cup	1 ½ cups
Garlic Salt	½ tsp	1 tsp
Sweet Bell Pepper	160 g	320 g
Corn Kernels	113 g	227 g
Enchilada Spice Blend	2 tbsp	4 tbsp
Green Onion	2	4
Tortilla Chips	85 g	170 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork to a minimum internal temperature of 71°C/160°F and chicken to a minimum internal temperature of 74°C/165°F, as size may vary.

• Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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.

Contact

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Prep and cook pork

- Line a baking sheet with parchment paper. Set aside.
- Pat **pork** dry with paper towels. Sprinkle with **1 tbsp Enchilada Spice Blend** (dbl for 4 ppl), then season with **¼ tsp garlic salt** (dbl for 4 ppl) and **pepper**.
- Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Pan-fry until golden, 2-3 min per side.
- Transfer **pork** to the prepared baking sheet, then spoon **salsa** over top.
- Roast **pork** in the **middle** of the oven until cooked through, 8-12 min.**

If you've opted to get **chicken breasts**, prepare and season them in the same way the recipe instructs you to prepare and season the **pork chops**. To cook, decrease the pan-fry time to 1-2 min and decrease the roast time to 8-10 min. (**NOTE:** For 4 ppl, pan-fry chicken in batches, using ½ tbsp oil per batch.)



Cook peppers

- Add **peppers** to the same pan (from step 1) over medium. Cook, stirring occasionally, until tender-crisp, 3-4 min.
- Season with **salt** and **pepper**, to taste.
- Remove from heat.



Cook rice

- Meanwhile, heat a medium pot over medium heat.
- When hot, add **2 tbsp butter** (dbl for 4 ppl), then swirl the pot until melted, 1 min.
- Add **rice, corn** and **½ tbsp Enchilada Spice Blend** (dbl for 4 ppl). Cook, stirring often, until fragrant, 1 min.
- Add **1 ¼ cups water** and **¼ tsp garlic salt** (dbl both for 4 ppl). Cover and bring to a boil over high.
- Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



Toast tortilla chips

- Meanwhile, toast **tortilla chips** in the **top** of the oven until golden-brown, 3-4 min. (**TIP:** Keep an eye on chips so they don't burn!)



Prep

- Meanwhile, on a clean surface, core, then cut **pepper** into ½-inch pieces.
- Thinly slice **green onions**.
- Line another baking sheet with parchment paper.
- Crush **tortilla chips** in bag.
- Add **tortilla chips, remaining Enchilada Spice Blend** and **½ tbsp oil** (dbl for 4 ppl) to the prepared baking sheet, then toss to combine. Set aside.



Finish and serve

- Fluff **rice** with a fork, then stir in **peppers** and **half the green onions**.
- Divide **rice** between plates. Top with **salsa-topped pork**.
- Sprinkle **tortilla chips** and **remaining green onions** over top.

Dinner Solved!