



In your box

- 1 Jalapeño Pepper
- 3 oz. Corn Kernels
- 8 oz. Chili Lime Rice
- 4 fl. oz. Red Enchilada Sauce
- ½ oz. Tortilla Strips
- 1 Lime
- 2 oz. Sour Cream
- ¼ oz. Cilantro
- ½ fl. oz. Hot Sauce

Customize It Options

- 8 oz. Fully Cooked Pulled Pork
- 10 oz. Ground Pork
- 10 oz. Steak Strips
- 16 oz. Double Portion—Fully Cooked Pulled Pork

*Contains: milk

You will need

- Olive Oil
- Microwave-Safe Bowl, Large Non-Stick Pan, Mixing Bowl



Ready in 15

One-Pan Pulled Pork Rice Bowl

with cilantro crema

NUTRITION per serving—Calories: 753, Carbohydrates: 55g, Fat: 47g, Protein: 30g, Sodium: 1866mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Spicy

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using 16 oz. **pulled pork**, follow same instructions as 8 oz. pulled pork, working in batches if necessary.
- If using **steak strips**, separate steak strips into a single layer and pat dry. Follow same instructions as pulled pork in Step 2, stirring occasionally until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes.
- If using **ground pork**, follow same instructions as pulled pork in Step 2, breaking up meat until no pink remains and pork reaches minimum internal temperature, 5-7 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Mince **cilantro** (no need to stem).
- Halve **lime**. Cut one half into wedges and juice the other half.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. *Wash hands and cutting board after working with jalapeño.*
- Coarsely chop **pulled pork**. *Excess pork fat will render while cooking and add flavor.*



3

Heat the Rice

- Carefully massage **rice** in bag to break up any clumps. Remove rice from packaging and place in a microwave-safe bowl with 2 Tbsp. **water**. Cover with a damp paper towel. Microwave until warm, 2 minutes.
- Fluff rice with a fork.



2

Cook the Pork

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **pork** and **corn** to hot pan. Break pork up with a spoon until starting to brown, 2-3 minutes.
- Add **enchilada sauce** and **hot sauce** (to taste). Stir occasionally until heated through, 2-3 minutes.
- While pork cooks, heat rice.



4

Make Cilantro Crema and Finish Dish

- In a mixing bowl, combine 1 Tbsp. **olive oil**, **sour cream**, 1 tsp. **lime juice**, **jalapeño** (to taste), and **cilantro**.
- Plate dish as pictured on front of card, topping **rice** with **pork mixture**, and garnishing with **tortilla strips** and cilantro crema. Squeeze **lime wedges** over dish to taste. Bon appétit!