



In your box

- 1 Lime
- ¼ oz. Cilantro
- 2 oz. Sour Cream
- 1 Tbsp. Chipotle Pesto
- 1 Poblano Pepper
- 8 oz. Chili Lime Rice
- 1 oz. Shredded Cheddar-Jack Cheese
- 2 Green Onions

Customize It Options

- 10 oz. Sliced Pork
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Impossible Burger

You will need

- Olive Oil, Salt, Pepper
- Medium Non-Stick Pan, Mixing Bowl, Large Non-Stick Pan

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

15 Minute Meal Kit



Chipotle Pork and Poblano Rice Bowl

with cilantro-lime crema

NUTRITION per serving—Calories: 658, Carbohydrates: 42g, Sugar: 4g, Fiber: 3g, Protein: 47g, Sodium: 1572mg, Fat: 32g, Saturated Fat: 12g
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

5 days

Difficulty Level

Easy

Spice Level

Medium

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**



1. Cook the Pork Mixture

- Separate **sliced pork** into a single layer and pat dry. Season all over with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**.
- Stem **poblano pepper**, seed, and cut into $\frac{1}{2}$ " dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add sliced pork and poblano to hot pan and stir occasionally until poblano has browned, no pink remains on pork, and pork reaches a minimum internal temperature of 145 degrees, 5-7 minutes.
- Stir in **pesto** (to taste). Remove from burner.
- While pork cooks, prepare ingredients.



2. Prepare Ingredients and Make Crema

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Halve **lime** and juice.
- Mince **cilantro** (no need to stem).
- In a mixing bowl, combine **sour cream**, 1 Tbsp. **lime juice**, **cilantro**, 2 tsp. **water**, and $\frac{1}{4}$ tsp. **salt**. Set aside.



3. Heat the Rice

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **white portions of green onions** and **rice** to hot pan. Stir occasionally until rice is warmed through, 3-5 minutes.
- Remove from burner.



4. Finish the Dish

- Plate dish as pictured on front of card, topping **rice** with **pork mixture** and garnishing with **cilantro-lime crema**, **cheese**, and **green portions of green onions**. Bon appétit!