



# Chipotle Pork and Poblano Rice Bowl

WITH CILANTRO CREMA

15 Minute Meal Kits



### Prep & Cook Time

15 MIN

### Cook Within

4 DAYS

### Difficulty Level

EASY

### Spice Level

MEDIUM

### You Will Need

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

### Ingredients

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

### Customize It Options

- 10 oz. Sliced Pork
- 20 oz. Double Portion Sliced Pork
- 20 oz. Double Portion Steak Strips
- 8 oz. Shrimp
- 12 oz. Boneless Skinless Chicken Breasts

### Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/18984](http://www.homechef.com/18984)

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

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

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

## Before You Cook

All cook times are approximate based on testing.

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

### Customize It Instructions

- If using **20 oz. sliced pork**, follow same instructions as 10 oz. sliced pork, working in batches, if necessary.
- If using **20 oz. steak strips**, follow same instructions as sliced pork in Step 1, stirring occasionally until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes. Work in batches if necessary.
- If using **whole chicken breasts**, pat dry, and, on a separate cutting board, cut into 1" dice. Season with a pinch of **salt** and **pepper** and follow same instructions as sliced pork in Step 1, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **shrimp**, pat dry and season both sides with a pinch of salt and pepper. Follow same instructions as sliced pork in Step 1, cooking until shrimp reaches minimum internal temperature, 2-3 minutes per side.



### 2. Prepare Ingredients and Make Crema

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Stem **cilantro**, reserving leaves whole.
- In a mixing bowl, combine **sour cream**, cilantro, 2 tsp. **water**, and ¼ tsp. **salt**. Set aside.



### 4. Finish the Dish

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



### 1. Cook the Pork Mixture

- Separate **sliced pork** into a single layer and pat dry. Coarsely chop. Season all over with ¼ tsp. **salt** and a pinch of **pepper**.
- Stem **poblano pepper**, seed, and cut into ½" 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. 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. Rest, 3 minutes.
- While pork cooks, continue recipe.



### 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.