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## SOUTHWEST PORK RICE BOWLS

with Kiwi Salsa, Pickled Jalapeño & Lime Crema

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**White Rice**  
(1 | 2)



**Roma Tomato \***  
(1 | 2)



**Kiwi \***  
(1 | 2)



**Jalapeño \***  
(1 | 2)



**Lime \***  
(1 | 2)



**Red Onion**  
(1 | 2)



**Sour Cream \***  
(2 | 4)  
*Contains: Milk*



**Ground Pork \***  
(1 | 2)



**Southwest  
Spice**  
(1 | 2)

#### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Vegetable Oil**  
(2 tsp | 4 tsp)

**Butter**  
(1 TBSP | 1 TBSP)  
*Contains: Milk*

#### CUSTOMPLATE

This dish is eligible for CustomPlate!  
Add, swap, upgrade, or double protein  
to your heart's content.  
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on your new protein.



## CHEF'S TIP

Pssst—to remove the skin from your kiwi, you don't even need to break out a peeler! Simply slice off both ends of the fruit, then push a spoon in between the flesh and the skin and rotate all the way around to scoop out the soft flesh. Easy peasy!

## HAVE A CUSTOMPLATE?

Hey, EP friend! Did you substitute **ground turkey** for ground pork? No need to adjust the timing at all. Cook through the recipe as instructed, swapping in turkey for pork in steps 5 and 6.

1.



**Wash and dry all produce.** Place **rice** in a fine-mesh sieve and rinse until water runs clear. Add to a small pot along with **1 cup water** (2 cups for 4 servings) and a pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15 minutes. Keep covered off heat for at least 10 minutes or until ready to serve.

2.



While rice cooks, finely dice **tomato**. Peel and finely dice **kiwi**. Zest and halve **lime**. Thinly slice **half the jalapeño** into rounds; finely chop remaining jalapeño. (Remove ribs and seeds if you prefer less heat.) Halve, peel, and thinly slice **onion**.

3.



Finely chop a few **onion slices** until you have 2 TBSP (4 TBSP for 4 servings); place in a small bowl. Stir in **tomato**, **kiwi**, juice from **half the lime**, and **chopped jalapeño** to taste. Season with a big pinch of **salt** and **pepper**.

4.



In a second small bowl, combine **sliced jalapeño** and juice from **remaining lime**. Season with **salt**; set aside to quick-pickle, stirring occasionally, until ready to serve. In a third small bowl, combine **sour cream**, **half the lime zest**, **1 TBSP water** (2 TBSP for 4 servings), and a big pinch of **salt**.

5.



Heat a **drizzle of oil** in a large pan over medium-high heat. Add **sliced onion** and season with **salt** and **pepper**. Cook, stirring, until softened and lightly browned, 5–6 minutes. Add another **drizzle of oil** if necessary, then add **pork**, **Southwest Spice**, and plenty of **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4–6 minutes. Taste and season with **salt** and **pepper**.

6.



Fluff **rice** with a fork; stir in **remaining lime zest**, **1 TBSP butter**, and a pinch of **salt**. Divide between bowls and top with **pork mixture**, **kiwi salsa**, **crema**, and as much **pickled jalapeño** (draining first) as you'd like.

*Ground Pork is fully cooked when internal temperature reaches 160 degrees.  
Ground Turkey is fully cooked when internal temperature reaches 165 degrees.*

WK50–83