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PORK CHILI OVER SWEET POTATOES

with Pepper Jack & Southwest Crema

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Garlic

(3 Cloves | 6 Cloves)



Scallions *

(1 | 2)



Sweet Potatoes *

(2 | 4)



Sour Cream *

(1 | 2)

Contains Milk



Southwest Spice

(1 | 2)



Ground Pork *

(1 | 2)



Tomato Paste

(1 | 2)



Shredded Pepper Jack *

(1 | 2)

Contains Milk



Hot Sauce

(1 | 2)



Chicken Stock Concentrate

(1 | 2)

WHAT YOU'LL NEED

Butter

(2 TBSP | 4 TBSP)

Contains Milk

Vegetable Oil

(1 tsp | 2 tsp)

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CHEF'S TIP

Why do we ask you to prick your sweet potatoes all over with a fork in step 1? Not only does this shorten their cooking time, it prevents steam from building up and causing the spuds to look like flat tires. Most importantly, it helps ensure a deliciously fluffy interior, and who doesn't want that??



1. **Wash and dry all produce.** Peel and finely chop **garlic**. Trim and thinly slice **scallions**, separating whites from greens. Using a fork, prick **sweet potatoes** all over. Place on a microwave-safe plate; set aside.



2. In a small bowl, combine **sour cream** and $\frac{1}{4}$ **tsp Southwest Spice** ($\frac{1}{2}$ **tsp for 4 servings; you'll use the rest later**). Add **water** 1 **tsp** at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



3. Microwave **sweet potatoes**, flipping halfway through, until tender, 6–10 minutes. (**If sweet potatoes are still firm, continue to microwave in 1-minute intervals until easily pierced with a fork.**) Carefully remove from microwave and let cool slightly.



4. Meanwhile, heat a **drizzle of oil** in a large pan over medium-high heat. Add **pork** and season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4–6 minutes. Add **garlic**, **scallion whites**, and **remaining Southwest Spice**. Cook, stirring, until fragrant, 30 seconds.



5. Stir in **tomato paste**, **stock concentrate**, and $\frac{1}{3}$ **cup water** ($\frac{1}{2}$ **cup for 4 servings**). Cook, stirring, until thickened, 1–2 minutes. Season with **salt** and **pepper**.



6. Halve **sweet potatoes** lengthwise; fluff insides with a fork. Top each half with $\frac{1}{2}$ **TBSP butter** and sprinkle with **salt**. Divide sweet potatoes between plates; evenly top with **pork chili** and **cheese**. Drizzle with **crema** and **hot sauce** if desired. Sprinkle with **scallion greens**.