## **EveryPlate**

PREP IN

10 MIN

READY IN
40 MIN



# SOUTHWEST PORK RICE BOWLS

with Kiwi Salsa, Pickled Jalapeño & Lime Crema

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

**★ Keep refrigerated**



White Rice



Roma Tomato \*



Kiwi \*\*
(1 | 2)



Jalapeño \*



Lime \* (1 | 2)



Red Onion



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



Ground Pork \*



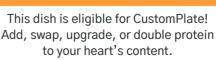
Southwest Spice

#### WHAT YOU'LL NEED

Kosher Salt Black Pepper Butter (1 TBSP | 1 TBSP) Contains: Milk

Vegetable Oil (2 tsp | 4 tsp)

#### **CUSTOMPLATE**



Flip the menu over for cooking info 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.



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.



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**.



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**.



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.



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**.



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.