



**DOWNLOAD
OUR APP!**
Pick your meals,
schedule
deliveries, and
more.

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.
Flip the menu over for cooking info
on your new protein.



CHEF'S TIP

You'll notice that we recommend a fine-mesh sieve for rinsing your rice in step 1. If you don't happen to have one, try lining a standard colander with cheesecloth or a few layers of paper towels instead. Or, you could rinse the rice in a large bowl, using your hand to drain until the starches run off and the water runs clear.

HAVE A CUSTOMPLATE?

Hey, EP friend! Did you substitute **ground beef** for ground pork? You don't need to adjust the cook time at all! Simply cook through the recipe as instructed, swapping in beef 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 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** as you'd like.

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

WK26 NJ-84