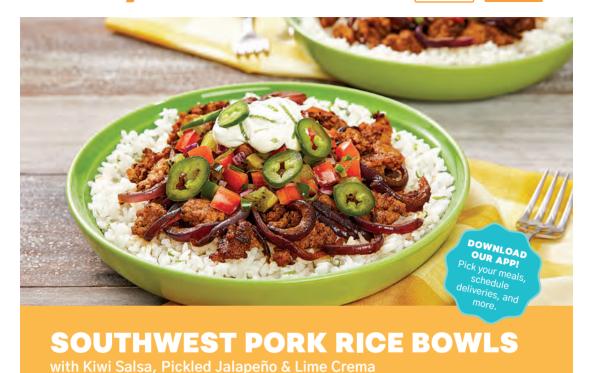
# **EveryPlate**

**10 MIN** 

40 MIN



### 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** 

Butter (1 TBSP | 1 TBSP) Contains: Milk

Vegetable Oil

(2 tsp | 4 tsp)



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



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.



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 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.

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