



SOUTHWEST PORK RICE BOWLS

with Kiwi Salsa, Pickled Jalapeño, and Lime Crema

WHAT WE SEND (2 servings | 4 servings)

❄️ Keep refrigerated

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



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

Butter
(1 TBSP | 1 TBSP)
Contains milk

Vegetable Oil
(2 tsp | 4 tsp)

CHEF'S TIP

Hey, EP friend! 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.



- 1. Wash and dry all produce.** Place **rice** in a fine-mesh sieve and rinse until water runs clear. Place in 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.** Meanwhile, finely dice **tomato**. Peel and finely dice **kiwi**. Zest and halve **lime**. Thinly slice **half the jalapeño** into rounds; finely chop remaining jalapeño, removing 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 **kiwi**, **tomato**, juice from **half the lime**, and **chopped jalapeño** to taste. Season with a large 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 separate small bowl, combine **sour cream**, **half the lime zest**, **1 TBSP water** (**2 TBSP for 4 servings**), and a large 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, 4-5 minutes. Taste and season with salt and pepper.



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

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