



PORK CHILI LOADED SWEET POTATOES

with Pepper Jack & Southwest Crema

WHAT WE SEND (2 servings | 4 servings)
* Keep refrigerated


Garlic
(3 Cloves | 6 Cloves)


Scallions*
(1 | 2)


Sour Cream*
(1 | 2)
Contains: Milk


Southwest Spice
(1 | 2)


Sweet Potatoes*
(2 | 4)

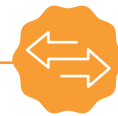

Ground Pork*
(1 | 2)


Roma Tomatoes*
(2 | 4)


Chicken Stock Concentrate
(1 | 2)


Shredded Pepper Jack*
(1 | 2)
Contains: Milk

PREP IN **5 MIN** READY IN **25 MIN**



If you chose a different protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



Ground Turkey 🍖
(1 | 2)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

Cooking Oil
(1 tsp | 2 tsp)

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Why do we ask you to poke your sweet potatoes all over with a fork in step 3? Not only does this shorten their cook 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 produce. Dice **tomatoes** into ½-inch pieces. Peel and finely chop **garlic**. Trim and thinly slice **scallions**, separating whites from greens.

2.



In a small bowl, combine **sour cream** and ¼ tsp **Southwest Spice** (½ 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.



Poke **sweet potatoes** all over with a fork. Wrap each potato in damp paper towels and place on a microwave-safe plate. Microwave, flipping halfway through, until tender and easily pierced with a fork, about 5 minutes. (For 4 servings, microwave in batches. Cook time will depend on potato size. For smaller potatoes, check after 5 minutes. For larger potatoes, continue to microwave in 1-minute intervals.) Carefully remove from microwave and let cool slightly.

4.



While sweet potatoes cook, heat a **drizzle of oil** in a large pan over medium-high heat. Add **tomatoes** and season with a **big pinch of salt**. Cook, stirring occasionally, until tomatoes are softened and begin to reduce slightly, 4–5 minutes. 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.



Simply cook through this step as instructed, swapping in **turkey** for pork.

5.



Stir **stock concentrate** and ⅓ cup **water** (½ cup for 4 servings) into pan. Cook, stirring, until thickened, 1–2 minutes. Season with **salt** and **pepper**. Turn off heat.

6.



Halve **sweet potatoes** lengthwise; fluff insides with a fork. Top each half with ½ TBSP **butter** and sprinkle with **salt**. Divide sweet potatoes between plates; evenly top with **pork chili** and **cheese**. Drizzle with **crema** (and if you've got some on hand, **hot sauce if desired!**). Sprinkle with **scallion greens**.

*Ground Pork is fully cooked when internal temperature reaches 160 degrees.
Ground Turkey is fully cooked when internal temperature reaches 165 degrees.*

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