



PORK & YELLOW RICE BOWLS

with Warm Charred Pineapple Salsa & 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)



Turmeric
(1 | 1)



Jalapeño *
(1 | 2)



Lime *
(1 | 2)



Roma Tomato *
(1 | 2)



Garlic
(3 Cloves | 6 Cloves)



Pineapple Cup
(1 | 2)



Sour Cream *
(2 | 4)
Contains milk



Ground Pork *
(1 | 2)



Southwest Spice
(1 | 2)

WHAT YOU'LL NEED

Vegetable Oil
(1 TBSP | 2 TBSP)

Sugar
(¼ tsp | ½ tsp)



CHEF'S TIP

Want to go a little crazy (in a GREAT way)? If you've got some tortilla chips hanging out in your pantry, lightly crush a few and sprinkle on top of your finished bowls for a ridiculously delicious crunch.



1. Wash and dry all produce. Peel and finely chop **garlic**. Place **rice** in a fine-mesh sieve; rinse until water runs clear. Heat a **drizzle of oil** in a small pot over medium-high heat. Add half the garlic; cook until fragrant, 30 seconds. Stir in rice to coat, then add **1 cup water** (2 cups for 4 servings), **½ tsp turmeric** (1 tsp for 4; be sure to measure), and a pinch of **salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15 minutes. Keep covered off heat for at least 10 minutes or until ready to serve.



3. To bowl with **reserved pineapple juice**, add **sliced jalapeño**, juice from **half the lime**, and a pinch of both **salt** and **sugar** (we used ¼ tsp sugar; ½ tsp for 4 servings). Set aside to quick-pickle. In a second small bowl, combine **sour cream** and **lime zest** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



5. Heat a **drizzle of oil** in same pan over medium-high heat. Add **pork**; cook, breaking up meat into pieces, until browned, 4-5 minutes. Stir in **Southwest Spice** and **pickling liquid** from bowl with sliced jalapeño (reserve jalapeño for garnish). Cook until liquid is reduced and pork is cooked through, 2-3 minutes more. Season with **salt** and **pepper**.



2. Meanwhile, thinly slice **half the jalapeño** into rounds; mince remaining jalapeño. (Remove ribs and seeds if you prefer less heat!) Zest and quarter **lime** (quarter both limes for 4 servings). Dice **tomato**. Drain **pineapple**, reserving juice in a small bowl.



4. Heat a large, dry pan over medium-high heat. Add **pineapple**; cook, stirring occasionally, until lightly charred, 4-5 minutes. Add a **drizzle of oil**, **tomato**, **minced jalapeño** (start with a pinch and add more if you like things spicy), **remaining garlic**, and **2 TBSP water**. Cook, stirring occasionally, until mixture is thickened, 2-3 minutes. Season with **salt** and **pepper**. Turn off heat; transfer to a bowl. Wash out pan.



6. Fluff **rice** with a fork; season with **salt** and **pepper**. To bowl with **pineapple salsa**, add a squeeze or two of **lime juice**. Divide rice between bowls and top with **pork** and **pineapple salsa**. Drizzle with **lime crema**. Top with as much **pickled jalapeño** as you'd like.

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