



# Mexican Pulled Pork Burrito Bowl

with Corn Chips, Avocado Salsa & Sour Cream

TAKEAWAY FAVES

Grab your meal kit with this number

5



Carrot



Onion



Avocado



Tomato



Jasmine Rice



Pulled Pork



Mexican Fiesta Spice Blend



Tomato Paste



Corn Chips



Shredded Cheddar Cheese



Sour Cream



Roasted Tomato Salsa



Coriander



Beef Mince



Pulled Pork

Prep in: 20-30 mins  
Ready in: 25-35 mins

Embark on a culinary fiesta with our Mexican burrito bowl, where pulled pork is simmered in a tomato-based sauce and served alongside a fresh avocado salsa and cooling sour cream. This vibrant bowl is a symphony of flavours, delivering a taste of Mexico in every satisfying bite!

## Pantry items

Olive Oil, Butter, Brown Sugar, White Wine Vinegar



## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Medium saucepan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
carrot	1	2
onion	½	1
avocado	1 (small)	1 (large)
tomato	1	2
<b>water (for the rice)*</b>	1¼ cups	2½ cups
jasmine rice	1 medium packet	1 large packet
pulled pork	1 medium packet	2 medium packets OR 1 large packet
Mexican Fiesta spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
<b>water (for the filling)*</b>	¼ cup	½ cup
<b>butter*</b>	20g	40g
<b>brown sugar*</b>	1 tsp	2 tsp
<b>white wine vinegar*</b>	drizzle	drizzle
corn chips	1 medium packet	1 large packet
shredded Cheddar cheese	1 medium packet	1 large packet
sour cream	1 medium packet	2 medium packets
roasted tomato salsa	1 medium packet	1 large packet
coriander	1 packet	1 packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4541kJ (1085Cal)	808kJ (193Cal)
Protein (g)	32.9g	5.9g
Fat, total (g)	62.1g	11.1g
- saturated (g)	25g	4.4g
Carbohydrate (g)	101.6g	18.1g
- sugars (g)	14.9g	2.7g
Sodium (mg)	1809mg	322mg
Dietary Fibre (g)	13.8g	2.5g

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW37



## Get prepped & cook the rice

- Boil the kettle.
- Grate **carrot**. Finely chop **onion** (see ingredients). Slice **avocado** in half, scoop out flesh and roughly chop. Roughly chop **tomato**.
- Add the **water (for the rice)** to a medium saucepan and bring to the boil.
- Add **jasmine rice**, stir, cover with a lid and reduce heat to low.
- Cook for **12 minutes**, then remove pan from heat and keep covered until **rice** is tender and all the water is absorbed, **10-15 minutes**.

**TIP:** The rice will finish cooking in its own steam so don't peek!



## Toss the salsa

- In a medium bowl, combine **avocado**, **tomato** and a drizzle of **white wine vinegar** and **olive oil**. Season to taste.



## Cook the filling

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Add **carrot** and **onion** and cook until tender, **3-4 minutes**.
- **SPICY!** This is a mild spice blend, but use less if you're sensitive to heat! Add **pulled pork**, **Mexican Fiesta spice blend** and **tomato paste** and cook until fragrant, **2 minutes**.
- Add the **water (for the filling)**, **butter** and **brown sugar**, then stir to combine. Cook until heated through, **1 minute**.



## Serve up

- Divide jasmine rice between bowls.
- Top with Mexican pulled pork, **corn chips**, **shredded Cheddar cheese**, **avocado salsa**, **sour cream** and **roasted tomato salsa**.
- Tear over **coriander** to serve. Enjoy!

### CUSTOM OPTIONS



#### SWAP TO BEEF MINCE

Follow method above, cooking with carrot and onion.



#### DOUBLE PULLED PORK

Follow method above, cooking in batches if necessary.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

