

with Corn Chips, Avocado Salsa & Sour Cream

TAKEAWAY FAVES



















**Pulled Pork** 

Jasmine Rice



Mexican Fiesta Spice Blend



Tomato Paste



Corn Chips



Shredded Cheddar



Sour Cream



**Roasted Tomato** 



Coriander



**Pantry items** 

Olive Oil, Butter, Brown Sugar, White Wine Vinegar



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!

#### 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

ingredients			
	2 People	4 People	
olive oil*	refer to method	refer to method	
carrot	1	2	
onion	1/2	1	
avocado	1 (small)	1 (large)	
tomato	1	2	
water (for the rice)*	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	
water (for the filling)*	1⁄4 cup	½ cup	
butter*	20g	40g	
brown sugar*	1 tsp	2 tsp	
white wine vinegar*	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	

<sup>\*</sup>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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## 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.

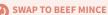


# Serve up

- 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!







Follow method above, cooking with carrot and onion.



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

