



**GREEN
CHEF**

CREAMY CHIMICHURRI PORK BOWLS

lime rice, mango salsa, Cholula, toasted pepitas

COOK TIME

25 MIN

SERVINGS

2

CALORIES PER SERVING

690

MENU

GLUTEN-FREE // FAST & FIT

Tonight's dinner is like sunshine in a bowl. Saucy ground pork cooked with a smoky ancho-cumin spice blend tops fragrant jasmine rice flecked with lime zest. The citrus flavor is carried through in the sweet-savory mango salsa. Each bowl is finished with a drizzle of creamy, herby chimichurri sauce and a sprinkle of crunchy toasted pepitas. A dash of Cholula sauce pulls all of the flavors in the dish together.

INGREDIENTS (12 ITEMS)

½ cup	Jasmine rice
2¼ oz	Mangos
1 whole	Roma tomato
1 whole	Red onion
1 whole	Lime
½ oz	Pepitas
10 oz	Ground pork*
1 oz	Roasted red peppers
1¼ tsp	Ancho-cumin spice blend
1 whole	Vegetable stock concentrate
1 oz	Creamy chimichurri sauce <small>E S</small>
1 tsp	Cholula sauce

WHAT YOU'LL NEED

small pot with lid
large sauté pan
mixing bowls
measuring cup & spoons
microplane
cooking oil
salt & pepper

ALLERGENS

E EGGS
S SOY



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.



Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Safe Spot Program.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

*Ground pork is fully cooked when it's no longer pink.

Wash and dry fresh produce. Wash hands and surfaces after handling raw pork. Consuming raw or undercooked pork may increase your risk of foodborne illness. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 COOK RICE

- Bring **jasmine rice**, 1 cup water, and ¼ teaspoon salt to a boil in a small pot. Stir, then reduce heat to medium low and cover pot with lid. Simmer 16-18 minutes, or until rice is tender and water has absorbed.
- Remove from heat. Let rest, covered, 3 minutes. (You'll finish the rice in Step 6.)

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.



2 PREP

- Roughly chop **mangos** if necessary (reserve any juice in pouch).
- Small dice **Roma tomato** into pieces, about ¼ inch each.
- Cut ends off **red onion** and discard peel. Halve lengthwise; save one half for another use. Small dice remaining half into pieces, about ¼ inch each.
- Zest half of the **lime** with a microplane (or on small holes of a box grater) over a small bowl. Quarter **lime**.



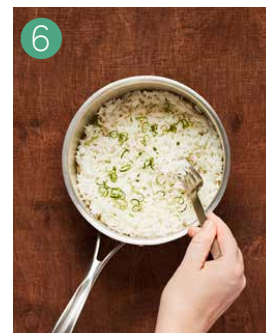
3 MAKE MANGO SALSA

- Place **mangos** (with any reserved juice), **tomato**, and about 1 tablespoon of the **onion** in a second small bowl. Squeeze juice from two **lime wedges** over bowl. Stir to combine. Season with salt and pepper to taste.



4 TOAST PEPITAS

- Place **pepitas** in a dry, large sauté pan over medium heat. Toast 2-3 minutes, or until fragrant, shaking pan frequently.
- Transfer **pepitas** to a cutting board and allow to cool. Roughly chop.



5 COOK PORK

- Heat 1 teaspoon cooking oil in pan used for pepitas over medium-high heat. Add **ground pork**, **roasted red peppers**, and remaining **onion** to hot pan. Season with **ancho-cumin spice blend**, ¼ teaspoon salt, and a pinch of pepper. Cook 2-3 minutes, or until pork begins to brown, breaking up **pork** into pieces.
- Add **vegetable stock concentrate** and 2 tablespoons water. Stir to combine. Cook 2-3 minutes, or until pork is fully cooked.

6 FINISH RICE

- Fluff **rice** with a fork. Add 1 teaspoon of the **lime zest**. Stir to combine.

7 PLATE YOUR DISH

- Divide **lime rice** between bowls. Top with **pork**. Spoon **mango salsa** over top. Drizzle with **creamy chimichurri sauce** and **Cholula sauce** to taste (or omit). Garnish with **toasted pepitas**. Serve with remaining **lime wedges**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (396g)

Amount per serving

Calories 690

	% Daily Value*
Total Fat 36g	46%
Saturated Fat 9g	45%
Trans Fat 0g	
Cholesterol 95mg	32%
Sodium 1020mg	44%
Total Carbohydrate 61g	22%
Dietary Fiber 4g	14%
Total Sugars 10g	
Includes 1g Added Sugars	2%
Protein 32g	
Vitamin D 0mcg	0%
Calcium 68mg	6%
Iron 3mg	15%
Potassium 779mg	15%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Ground Pork [pork], **Jasmine Rice** [jasmine rice], **Roma Tomatoes**, **Mangos** [mango], **Red Onion**, **Lime**, **Vegetable Stock Concentrate** [vegetable juice concentrates (tomato, mushroom, onion, carrot , celery), sugar, maltodextrin, salt, yeast extract, and natural flavor], **Roasted Red Peppers** [bell pepper], **Pepitas** [pumpkin seed kernels], **Cholula Sauce** [water, peppers (arbol & piquin), salt, vinegar, garlic powder, spices, xanthan gum], **Ancho-Cumin Spice Blend** (Ancho Chili Powder, Smoked Paprika, Cinnamon, Ground Cumin, Dried Orange Peel, Granulated Garlic, Sweet Paprika, Dried Oregano), **Creamy Chimichurri** (Yellow Onions, Parsley, Garlic, Dried Oregano, Sea Salt, Black Pepper, Crushed Red Pepper Flakes, Apple Cider Vinegar [apple cider vinegar], Lemon Juice [lemon], Sunflower Oil [high oleic sunflower oil], Mayonnaise [organic expeller pressed soybean oil, water, organic egg yolks, organic whole eggs, organic distilled white vinegar, salt, organic white mustard (organic distilled vinegar, water, organic mustard seeds, salt, organic spices), organic lemon juice concentrate])

Allergen information:

Contains Egg And Soy

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.

