



Naked Chipotle Pulled Pork & Bean Burrito Bowl

with Guacamole & Corn Cob

FAST & FANCY

Grab your meal kit with this number

45



Black Beans



Corn



Lime



Avocado



Mexican Fiesta Spice Blend



Pulled Pork



Mild Chipotle Sauce



Microwavable Basmati Rice



Cheddar Cheese



Tomato Salsa



Light Sour Cream



Coriander

Prep in: 15-25 mins
Ready in: 20-30 mins

This fun, fresh and fast meal is nothing short of fancy. In 4 easy steps, whip up a deconstructed pork and bean burrito bowl, that has the likes of guacamole, sour cream, salsa and corn in its midst. This one is a truly a treat!

Pantry items

Olive Oil, Butter, Brown Sugar

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

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
black beans	½ packet	1 packet
corn	1 cob	2 cobs
lime	1	2
avocado	1	2
butter*	30g	60g
Mexican Fiesta spice blend 🌶️	½ medium sachet	1 medium sachet
pulled pork	1 medium packet	2 medium packets OR 1 large packet
mild chipotle sauce	½ packet	1 packet
brown sugar*	1 tsp	2 tsp
microwavable basmati rice	1 packet	2 packets
Cheddar cheese	1 large packet	2 large packets
tomato salsa	1 medium packet	1 large packet
light sour cream	1 medium packet	1 large packet
coriander	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4683kJ (1119Cal)	526kJ (126Cal)
Protein (g)	59.6g	6.7g
Fat, total (g)	56g	6.3g
- saturated (g)	22.6g	2.5g
Carbohydrate (g)	87.6g	9.8g
- sugars (g)	16.7g	1.9g
Sodium (mg)	1695mg	190mg
Dietary Fibre (g)	25.8g	2.9g

The quantities provided above are averages only.

Allergens

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

Visit hellofresh.com.au/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



Get prepped

- Drain and rinse **black beans** (see ingredients).
- Halve **corn** cob.
- Slice **lime** into wedges.
- Slice **avocado** in half and scoop out flesh.
- Place **avocado** in a small bowl, add a good squeeze of **lime juice** and mash with a fork. Season to taste.



Cook the pork

- Meanwhile, in a large frying pan, heat half the **butter** and a drizzle of **olive oil** over medium-high heat.
- **SPICY!** This spice blend is hot! Add less if you're sensitive to heat. Cook **black beans** and **Mexican fiesta spice blend** (see ingredients), stirring, until fragrant, **1-2 minutes**.
- Add **pulled pork** and cook, stirring until heated through, **1-2 minutes**.
- Remove from the heat, then add **mild chipotle sauce** (see ingredients), the **brown sugar** and a splash of **water**, stirring to combine.



Cook the corn

- Add **corn** and a splash of **water** to a microwave-safe bowl, then cover with a damp paper towel.
- Microwave **corn** on high until just tender, **2-4 minutes**.
- Drain, then return to the bowl and cover to keep warm.



Serve up

- Microwave **rice** until steaming, **2-3 minutes**.
- Divide rice and chipotle pulled pork and beans between bowls.
- Top with **Cheddar cheese**, **tomato salsa** and **light sour cream**.
- Serve with corn cob, guacamole and any remaining lime wedges.
- Top corn cobs with the remaining butter.
- Tear **coriander** over to serve. Enjoy!

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