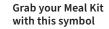
Loaded Pork Fajita Bowl with Garlic Rice & Cheddar Cheese

























Tex-Mex Spice Blend





Coriander

Cheddar Cheese



Greek-Style Yoghurt

Pantry items

Olive Oil, Butter, White Wine Vinegar



Not suitable for Coeliacs

Make it Tex-Mex! That's our solution when we want a bright mix of colours and flavours – plus a bowl that makes everyone happy. This one starts with aromatic garlic rice and adds roasted veggies, lightly spiced pork strips and Cheddar for a burst of deliciousness in every bite!

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper \cdot Medium saucepan \cdot Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
capsicum	1	2
brown onion	1/2	1
corn	1 cob	2 cobs
garlic	2 cloves	4 cloves
butter*	20g	40g
basmati rice	1 packet	2 packets
water*	1½ cups	3 cups
pork strips	1 small packet	1 large packet
salt*	1/4 tsp	½ tsp
Tex-Mex spice blend	1 sachet	2 sachets
coriander	1 bag	1 bag
tomato	1	2
white wine vinegar*	1 tsp	2 tsp
shredded Cheddar cheese	1 medium packet	1 large packet
Greek-style yoghurt	1 packet (100g)	1 packet (200g)
		

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3409kJ (815Cal)	564kJ (135Cal)
Protein (g)	47.1g	7.8g
Fat, total (g)	31.6g	5.2g
- saturated (g)	16g	2.6g
Carbohydrate (g)	80.8g	13.4g
- sugars (g)	16.3g	13.4g
Sodium (mg)	1568mg	260mg

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.



Prep the veggies

Preheat the oven to 220°C/200°C fan-forced. Thinly slice the capsicum. Slice the brown onion into wedges (see ingredients). Cut the corn cob into four pieces.



Roast the veggies

Place the **capsicum**, **onion** and **corn** on a lined oven tray. Drizzle with **olive oil** and season with **salt** and **pepper**. Toss to coat and roast until tender, **20-25 minutes**.



Cook the garlic rice

While the veggies are roasting, finely chop the garlic. Melt the butter with a dash of olive oil in a medium saucepan over a medium heat. Add the garlic and cook until fragrant, 1-2 minutes. Add the basmati rice, water and the salt and bring to the boil. Reduce the heat to low and cover with a lid. Cook for 10 minutes, then remove from the heat and keep covered until the rice is tender and the water is absorbed, 10 minutes.

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



Flavour the pork

SPICY! This is a mild spice blend, but if you're sensitive to heat, feel free to add less. In a medium bowl, combine the **Tex-Mex spice blend** and a drizzle of **olive oil**. Season. Add the **pork strips** and toss to coat.



Cook the pork

Return the frying pan to a high heat with a drizzle of **olive oil**. Cook the **pork strips** in batches until golden, **2-3 minutes**. Roughly chop the **coriander**. Roughly chop the **tomato**. In a small bowl, combine the **coriander**, **tomato**, **white wine vinegar** and a drizzle of **olive oil**.



Serve up

Divide the garlic rice between bowls. Top with the pork strips, roast veggies, dressed tomato and **shredded Cheddar cheese**. Serve with the **Greek-style yoghurt**.

Enjoy!