

# Smoky Pork Burrito Bowl

with Black Beans &  
Honey-Jalapeño Carrots

4 SERVINGS | 20-30 MINS

 **Blue Apron**  
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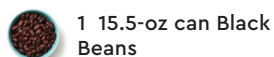
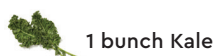
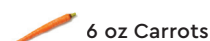
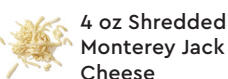
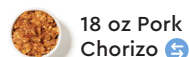
 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.\*

## Ingredients

Customized ingredients



SWAPPED FOR:



 Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

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<sup>1</sup>. Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano  
\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

### 1 Make the kale rice

- Remove the **honey** from the refrigerator to bring to room temperature.
- Wash and dry the fresh produce.
- Separate the **kale** leaves from the stems; discard the stems, then roughly chop the leaves.
- In a medium pot, combine the **rice**, a **big pinch of salt**, **half the spice blend**, and **2 cups of water**. Heat to boiling on high.
- Once boiling, place the **chopped kale** on top of the rice. Reduce the heat to low. Cover and cook, without stirring, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Taste, then season with salt and pepper if desired.



### 2 Prepare the remaining ingredients

- Meanwhile, halve, peel, and thinly slice the **onion**.
- Drain and rinse the **beans**.



### 3 Cook the pork & beans

- In a large, high-sided pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the **pork**, **sliced onion**, and **remaining spice blend**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 5 to 7 minutes, or until browned.



#### Step 3 continued:

- Add the **guajillo chile sauce** (carefully, as the liquid may splatter), **drained beans**, and **¾ cup of water**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until coated and the pork is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

#### ↩ CUSTOMIZED STEP 3 If you chose Chorizo

- Follow the directions in Step 3, using the **chorizo**.

### 4 Prepare & dress the carrots

- Meanwhile, peel the **carrots**; grate on the large side of a box grater.
- Roughly chop the **pepper**. Thoroughly wash your hands immediately after handling.
- In a medium bowl, whisk together the **honey** (kneading the packet before opening), **vinegar**, and a drizzle of **olive oil**.
- Add the **grated carrots** and **as much of the chopped pepper as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Stir to coat. Taste, then season with salt and pepper if desired.



### 5 Serve your dish

- Serve the **kale rice** topped with the **cooked pork and beans**, **dressed carrots**, and **cheese**. Enjoy!



#### ↩ CUSTOMIZED STEP 5 If you chose Chorizo

- Serve your dish as directed with the **cooked chorizo and beans**.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC, New York, NY 10005

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