

Smoky Pork Burrito Bowl

with Pinto Beans &
Honey-Jalapeño Carrots

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
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Ingredients*



18 oz Ground Pork



1 cup Long Grain
White Rice



1 Red Onion



6 oz Carrots



6 oz Kale



1 oz Sliced Pickled
Jalapeño Pepper



4 oz Shredded
Monterey Jack
Cheese



1 Tbsp Apple Cider
Vinegar



2/3 cup Guajillo Chile
Pepper Sauce



2 tsps Honey



1 15.5-oz can Pinto
Beans



1 Tbsp Mexican Spice
Blend¹



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1. 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.
- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- 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 stir to combine. 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 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.
- Add the **guajillo sauce** (carefully, as the liquid may splatter), **drained beans**, and **¼ 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.



4 Dress the carrots & serve your dish

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

