

Smoky Guajillo Pork & Rice Bowls

with Fresh Tomato Salsa & Lime Mayo

4 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
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Ingredients*



18 oz Ground Pork



1 cup Long Grain White Rice



¾ lb Carrots



1 oz Sliced Pickled Jalapeño Peppers



½ lb Grape Tomatoes



1 Lime



2 Tbsps Grated Cotija Cheese



⅔ cup Guajillo Chile Pepper Sauce



¼ cup Mayonnaise



1 Tbsp Mexican Spice Blend¹

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

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1 Prepare & roast the carrots

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Line a sheet pan with foil.
- Peel the **carrots**; halve lengthwise, then cut crosswise into 1/2-inch pieces.
- Transfer to the sheet pan. Drizzle with **olive oil** and season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Toss to coat and arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



2 Cook the rice

- Meanwhile, carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a medium pot, combine the **rice**, a **big pinch of salt**, and **2 cups of water**. Heat to boiling on high.
- Once boiling, 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. Cover to keep warm.



3 Prepare the remaining ingredients & make the salsa

- Meanwhile, halve the **tomatoes**.
- Halve the **lime** crosswise.
- Roughly chop the **peppers**. Thoroughly wash your hands immediately after handling.
- In a bowl, combine the **halved tomatoes**, the **juice of 1 lime half**, a drizzle of **olive oil**, and **as much of the chopped peppers as you'd like**, depending on how spicy you'd like the dish to be. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



4 Cook the pork

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pork**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 5 minutes, or until lightly browned.
- Add the **guajillo sauce** (carefully, as the liquid may splatter) and **1/4 cup of water**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the sauce is slightly thickened and the pork is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



5 Make the lime mayo & serve your dish

- In a bowl, combine the **mayonnaise** and the **juice of the remaining lime half**; season with salt and pepper.
- Serve the **cooked rice** topped with the **cooked pork** (including any sauce from the pan), **roasted carrots**, and **salsa**. Drizzle with the **lime mayo**. Garnish with the **cotija**. Enjoy!

