

# DINNERLY



## Chili Lime Pork Burrito Bowl with Jalapeño Ranch



ca. 20min



2 Servings

Sure, burrito bowls are fast and filling, but that doesn't mean they shouldn't also taste great! Here, seared tender pork strips marinate in a flavorful chili lime oil before joining charred corn and crisp shredded lettuce on top of steamy jasmine rice. But what's a bowl without dressing? Briny pickled jalapeños jazz up ranch dressing for a sweet and spicy finish. We've got you covered!

### WHAT WE SEND

- 5 oz jasmine rice
- 1 romaine heart
- 2 oz pickled jalapeños <sup>17</sup>
- ¼ oz chili lime spice
- 5 oz corn
- 10 oz pkg pork strips
- 1½ oz ranch dressing <sup>3,7</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

### TOOLS

- small saucepan
- medium nonstick skillet

### ALLERGENS

Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 770kcal, Fat 38g, Carbs 77g, Protein 36g



#### 1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Cover and cook over low heat until rice is tender and liquid is absorbed, 17–20 minutes. Keep covered off heat until ready to serve.



#### 2. Prep ingredients

Halve **lettuce** lengthwise, then finely shred one half crosswise (save rest for own use).

Finely chop **half of the jalapeños** (save rest for own use), reserving any **brine**.

In a medium bowl, combine **all but ½ teaspoon of the chili lime spice** and **1 tablespoon oil**.



#### 3. Cook corn

Heat a medium nonstick skillet over high. Add **corn**; cook, stirring occasionally, until warmed through and charred in spots, 3–4 minutes. Season with **salt** and **pepper**; transfer to a plate.



#### 4. Cook pork

Pat **pork strips** dry and season all over with **salt** and **pepper**.

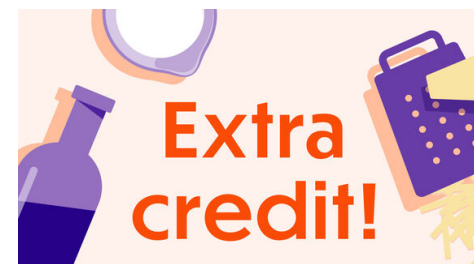
Heat **1 tablespoon oil** in same skillet over medium-high. Add pork in an even layer; cook, without stirring, until well browned on one side, about 3 minutes. Stir and cook until pork is cooked through, 2–3 minutes. Immediately transfer to bowl with **chili lime oil** and toss to coat.



#### 5. Make sauce & serve

Meanwhile, in a small bowl, combine **ranch**, **jalapeños and their brine**, and **2 teaspoons oil**. Season to taste with **salt** and **pepper**.

Fluff **rice** and top with **lettuce**, **corn**, and **chili lime pork**. Drizzle with **jalapeño ranch** and sprinkle with **remaining chili lime spice**. Enjoy!



#### 6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!