

MARLEY SPOON



New Mexican Red Chili with Pulled Pork

Rice & Refried Beans



30-40min



2 Servings

Richly spiced, bright and flavorful, Carne Adovada is a meaty stew that often takes hours to prepare, but with a few smart hacks our version is ready in a snap. Tender hunks of readymade pulled pork simmer in a red chili-based sauce with deep umami flavors. Steamy rice soaks up the crimson sauce while refried pinto beans round out the plate. With fresh cilantro and chopped onions on top, this is a treat for all chiliheads.

What we send

- 5 oz jasmine rice
- 1 yellow onion
- 4 (¼ oz) chili powder
- 2 (¼ oz) Tex-Mex spice blend
- 1 pkt chicken broth concentrate
- ½ oz tamari soy sauce ¹
- ½ lb pkg ready to heat pulled pork
- 16 oz can refried beans ¹
- ¼ oz fresh cilantro

What you need

- kosher salt & ground pepper
- olive oil
- sugar
- apple cider vinegar (or red wine vinegar)

Tools

- small saucepan
- medium saucepan
- immersion blender, food processor, or blender
- microwave

Allergens

Soy (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1080kcal, Fat 43g, Carbs 127g, Protein 33g



1. Cook rice

In a small saucepan, combine **rice, 1 ¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Cook aromatics

Meanwhile, finely chop **onion**.

In a medium saucepan, heat **2 tablespoons oil** over medium. Add **all but ¼ cup onions** and a **pinch of salt**. Cook, stirring occasionally, until softened and just starting to brown, about 5 minutes. Lower heat to medium-low. Add **dark chili powder** and **Tex-Mex spice**; cook, stirring frequently, until aromatic, about 1 minute.



3. Make sauce

To saucepan with **onions**, add **broth concentrate, tamari, 1 tablespoon each of sugar and vinegar**, and **1 ½ cups water**. Blend with an immersion blender until smooth (or transfer to a blender and blend until smooth, then return sauce to saucepan). Bring to a boil.



4. Add pork & simmer

Pat **pulled pork** dry and cut or break into 1-inch pieces; add to **sauce**. Lower heat and gently simmer, stirring and scraping sides of saucepan occasionally, until sauce is thickened and deep red, 15-20 minutes. Season to taste with **salt** and **pepper**.



5. Finish & serve

Transfer **refried beans** to a bowl and microwave until heated through; season to taste with **salt** and **pepper**. Finely chop **cilantro leaves and stems**. Fluff **rice** with a fork.

Serve **carne adovada** with **rice** and **refried beans**; garnish with **cilantro** and **reserved chopped onions**. Enjoy!



6. Extra garnishes

Serve with corn tortillas, queso fresco, and lime wedges for a well-garnished feast!