



LEMON-THYME PORK

with Roasted Zucchini and Garlic Herb Rice





HELLO

GARLIC HERB BUTTER

Aromatic garlic and a garden's worth of herbs are blended into butter for rich, luxuriant flavor.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 590

- 
Zucchini
- 
Thyme
- 
Pork Cutlets
- 
Sour Cream
(Contains: Milk)
- 
Lemon
- 
Jasmine Rice
- 
Chicken Stock Concentrate
- 
Garlic Herb Butter
(Contains: Milk)

START STRONG

To prep your thyme in no time, pinch the stem near the top with one hand, then pull down with your other hand against the direction the leaves grow in. The leaves should pop right off!

BUST OUT

- Small pot
- Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Zucchini 1 | 2
- Lemon 1 | 2
- Thyme ¼ oz | ¼ oz
- Jasmine Rice ½ Cup | 1 Cup
- Pork Cutlets* 12 oz | 24 oz
- Garlic Herb Butter 2 TBSP | 4 TBSP
- Chicken Stock Concentrate 1 | 2
- Sour Cream 2 TBSP | 4 TBSP

* Pork is fully cooked when internal temperature reaches 145 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREP

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Quarter **lemon**. Strip 1 tsp **thyme** leaves from stems and finely chop.



2 COOK RICE

Place **rice**, ¾ cup **water** (1½ cups for 4 servings), and a large pinch of **salt** in a small pot. Bring to a boil, then cover and reduce to a simmer. Cook until rice is tender, about 15 minutes. Turn off heat; keep covered until ready to serve.



3 ROAST ZUCCHINI

Toss **zucchini** on a baking sheet with a drizzle of **oil**, **salt**, and **pepper**. Roast on top rack, flipping halfway through, until browned and tender, about 15 minutes. Remove from oven and cover to keep warm.



4 COOK PORK

Meanwhile, pat **pork** dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Add pork and cook until browned and cooked through, 2-3 minutes per side. Turn off heat; transfer to a plate. Wipe out pan.



5 MAKE SAUCE

Melt half the **garlic herb butter** in same pan over medium heat. Add **chopped thyme** and cook until fragrant, about 30 seconds. Stir in **stock concentrate** and ¼ cup **water** (½ cup for 4 servings) and bring to a simmer. Once simmering, turn off heat. Stir in **sour cream** and a squeeze of **lemon juice**. Season with **pepper**.



6 FINISH AND SERVE

Fluff **rice** with a fork. Stir in remaining **garlic herb butter**; taste and season with **salt** and **pepper**. Divide **rice**, **pork**, and **zucchini** between plates. Spoon **sauce** over pork. Serve with remaining **lemon wedges** on the side.

SOUR POWER

A squeeze of tangy lemon juice takes dinner above and beyond!

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