



BROWN SUGAR-GLAZED PORK CHOPS

with Garlic Herb Couscous and Roasted Zucchini



HELLO

GARLIC HERB BUTTER

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

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 700**



Zucchini



Chicken Stock Concentrate



Dijon Mustard



Couscous
(Contains: Wheat)



Lemon



Brown Sugar



Garlic Herb Butter
(Contains: Milk)



Pork Chops

START STRONG

Why do we ask you to prick the pork chops in step 4? It's a quick and easy way to tenderize meat (hence the needles on store-bought meat tenderizers) so you end up with juicy, flavorful results.

BUST OUT

- Zester
- Small bowl
- Small pot
- Baking sheet
- Paper towels
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

• Zucchini	1 2
• Lemon	1 2
• Brown Sugar	1 TBSP 2 TBSP
• Chicken Stock Concentrate	1 2
• Dijon Mustard	2 tsp 4 tsp
• Garlic Herb Butter	2 TBSP 4 TBSP
• Couscous	½ Cup 1 Cup
• Pork Chops*	12 oz 24 oz

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

WINE CLUB

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1 PREP AND MAKE SAUCE

Preheat oven to 425 degrees. **Wash and dry all produce.** Trim and halve **zucchini** lengthwise, then slice into thin half-moons. Zest and quarter **lemon**. In a small bowl, combine **brown sugar**, **stock concentrate**, **mustard**, and **2 TBSP water** (3 TBSP for 4 servings). Set aside.



2 COOK COUSCOUS

Melt half the **garlic herb butter** (you'll use the rest later) in a small pot over medium-high heat. Add **couscous** and as much **lemon zest** as you like. Cook, stirring, until couscous is lightly toasted, about 1 minute. Stir in **¾ cup water** (1½ cups for 4 servings) and a large pinch of **salt**. Bring to a boil, then cover, remove from heat, and set aside.



4 COOK PORK CHOPS

Meanwhile, pat **pork** dry with paper towels; prick all over with a fork or knife. 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, 4-6 minutes per side. Remove from pan and set aside.



5 MAKE SAUCE

Add **brown sugar mixture** to same pan over medium heat. Bring to a simmer and cook until slightly thickened, 1-2 minutes. Reduce heat to low and stir in **1 TBSP plain butter** (2 TBSP for 4 servings) until melted. Add **pork** and turn to coat in glaze. Turn off heat.



3 ROAST ZUCCHINI

Toss **zucchini** on a baking sheet with a drizzle of **oil** and a large pinch of **salt** and **pepper**. Roast on top rack, flipping halfway through, until browned and tender, 15-20 minutes.



6 FINISH AND SERVE

Fluff **couscous** with a fork; stir in **remaining garlic herb butter** and a large squeeze of **lemon juice**. Season generously with **salt** and **pepper**. Divide **couscous** between plates and top with **pork**. Serve **zucchini** to the side. Drizzle pork with **remaining glaze**. Serve with **remaining lemon wedges** on the side.

GIMME SOME SUGAR

Try adding a pinch of brown sugar to your next marinade!