



Hello Fresh

Cooking Made Easy

hellofresh.com | hello@hellofresh.com

JUN Share your masterpiece! Tag your photos with #HelloFreshPics and share on    2015. You'll be entered into our weekly photo contest!

BBQ-Rubbed Pork Chops

with Spicy Plum Relish & Cilantro-Lime Forbidden Rice



Our smoky BBQ spice rub pairs unexpectedly well with sweet hoisin sauce for a sweet-and-spicy pork chop glaze. Tangy, juicy plum and jalapeño mirror that same flavor combo in a vibrant, sweet relish on top. Tender Swiss chard is folded into hearty forbidden rice for a colorful and tasty side.



40 min



level 1



nut free



lactose free



Pork Chops



Hoisin Sauce



BBQ Spice Rub



Plum



Jalapeño



Cilantro



Red Onion



Lime



Swiss Chard



Forbidden Rice

Ingredients	2 People	4 People
Pork Chops	2	4
Swiss Chard	1 bunch	2 bunches
Red Onion	1	2
Forbidden Rice	¾ C	1 ½ C
Lime	1	2
BBQ Spice Rub	1 t	2 t
Cilantro	1 bunch	2 bunches
Jalapeño	1	2
Hoisin Sauce	1) 2)	2 T
Plum	1	2
Oil*	2 T	4 T

*Not Included

Allergens

1) Wheat

2) Soy

Tools

Medium Pot, Small Bowl,
Large Oven-Proof Pan

Ruler

0 in ¼ in ½ in ¾ in 1 in

Nutrition per person Calories: 649 cal | Carbs: 68g | Fat: 21g | Protein: 51g | Fiber: 9g



1 Preheat oven to 400 degrees. Halve, peel, and finely chop the **red onion**.



2 Start the **cilantro-lime forbidden rice**: heat 1 tablespoon **olive oil** in a medium pot over medium heat. Add the **red onion** and cook, tossing, 4-5 minutes, until softened. Season with **salt** and **pepper**. Add the **forbidden rice** and toss to coat. Add 1 ½ cups **water** and a large pinch of **salt** to the pot, bring to a boil, then cover and reduce to a simmer for 30-35 minutes, until tender.



3 Meanwhile, prep ingredients: halve, pit, and finely dice the **plum**. Halve the **lime**. Chop the **cilantro**. Mince the **jalapeño**, removing the seeds if you prefer less heat. Thinly slice the **Swiss chard**, including the stems, into ribbons.



4 Make the **plum salsa**: in a small bowl, combine the **diced plum**, the juice of half the **lime**, a pinch of **cilantro**, and as much **jalapeño** as you **dare**. Season with **salt** and **pepper**.



5 Cook the **pork**: heat 1 tablespoon **oil** in a large oven-proof pan over medium-high heat. Season the **pork** on all sides with the **BBQ spice rub**, **salt**, and **pepper**. Add pork chops to the pan and cook 2-3 minutes per side, until golden brown but not yet cooked through.



6 Brush or spoon the **hoisin sauce** on top of the **pork chops**. Transfer the pan to the oven to finish cooking for 5-6 minutes, until just barely pink in the center. Alternately, if you don't have an oven-proof pan, transfer the pork to a baking sheet and cook as directed. Set pork aside to rest for 5 minutes.

7 Once the rice is cooked, stir the **Swiss chard**. Cover, and steam for 5 minutes, then stir in the **remaining cilantro** and a squeeze of **lime**. Season with **salt** and **pepper**.

8 Plate a **pork chop** on a mound of **cilantro-lime forbidden rice** and top with **plum salsa**. Enjoy!