



BALSAMIC ROSEMARY PORK CHOPS

with Pesto Garlic Toast & Broccoli

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Broccoli Florets



¼ oz | ¼ oz
Rosemary



1 | 2
Demi-Baguette
Contains: Soy, Wheat



10 oz | 20 oz
Pork Chops



1 | 2
Chicken Stock
Concentrate



5 tsp | 10 tsp
Balsamic Vinegar



2 TBSP | 4 TBSP
Garlic Herb
Butter
Contains: Milk



4 TBSP | 8 TBSP
Pesto
Contains: Milk



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HelloCustom

2 PERSON | 4 PERSON

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10 oz | 20 oz
Chicken Cutlets

Calories: 690



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 730



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

LET IT BE

Let the pork stand at least 5 minutes after cooking so the juices have a chance to settle—they keep the meat nice and moist.

BUST OUT

- Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (2 tsp | 4 tsp)

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1 ROAST BROCCOLI

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **broccoli** into bite-size pieces if necessary. Toss on a baking sheet with a **drizzle of oil, salt, and pepper.**
- Roast on top rack until browned and tender, 15-20 minutes.



3 MAKE PAN SAUCE

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **chopped rosemary**; cook, stirring, until fragrant, 30 seconds.
- Stir in **stock concentrate, vinegar, ¼ cup water** (½ cup for 4 servings), and **2 tsp sugar** (4 tsp for 4). Bring to a simmer and cook, stirring occasionally, until slightly reduced, 3-4 minutes. Season generously with **pepper.**
- Turn off heat. Stir in **half the garlic herb butter** until melted (you'll use the rest in the next step).



2 PREP & COOK PORK

- Meanwhile, strip **rosemary leaves** from stems; finely chop leaves until you have 1 tsp (2 tsp for 4 servings).
 - Pat **pork*** dry with paper towels and season all over with **salt and pepper.**
 - Heat a **drizzle of oil** in a large pan over medium-high heat. Add pork; cook until browned and cooked through, 4-6 minutes per side.
 - Turn off heat; transfer pork to a cutting board. Wipe out pan.
- ↕ Swap in **chicken*** for pork; cook until browned and cooked through, 3-5 minutes per side.



4 FINISH & SERVE

- Mix **pesto** with **remaining garlic herb butter.**
 - Halve **baguette** lengthwise and toast; spread cut sides with **pesto garlic herb butter.** Season with **salt and pepper.** Halve on a diagonal.
 - Thinly slice **pork** crosswise.
 - Divide pork, **pesto garlic toast,** and **broccoli** between plates. Top pork with **balsamic rosemary pan sauce** and serve.
- ↕ Thinly slice **chicken** crosswise.

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

↕ *Chicken is fully cooked when internal temperature reaches 165°.