

## **INGREDIENTS**

2 PERSON | 4 PERSON



1 Clove | 2 Cloves



1 TBSP | 2 TBSP Sweet and Smoky BBQ Seasoning



Peach Jam



1/2 Cup | 1 Cup White Rice



10 oz | 20 oz Pork Chops



6 oz | 12 oz Green Beans



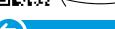


1 | 2

Chicken Stock Concentrate



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!



## **HelloCustom**

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz S Chicken Cutlets



# PEACHY KEEN BBQ-RUBBED PORK CHOPS

with Lemony Green Beans & Garlic Rice



PREP: 5 MIN COOK: 20 MIN CALORIES: 650



### HELLO

#### **PEACH JAM**

Sweet and tart, this spread stars in a fruity pan sauce for pork.

#### SO SAUCY

If the jam doesn't immediately dissolve when you add it to the pan, simply break up any clumps and watch 'em melt into a sauce.

#### **BUST OUT**

- Zester
- Paper towels
- Small pot
- Large pan
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)

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#### 1 PREP

- · Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- · Peel and mince garlic. Zest and quarter lemon.



#### 2 COOK RICE

- Heat a drizzle of oil in a small pot over medium-high heat. Add garlic; cook, stirring, until fragrant, 30 seconds.
- Stir in rice, 34 cup water (11/2 cups for 4 servings), and a pinch of salt. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender. 15-18 minutes
- Keep covered off heat until ready to serve.



## **3 ROAST GREEN BEANS**

- While rice cooks, trim green beans if necessary. Toss on a baking sheet with a drizzle of olive oil, salt, and pepper.
- Roast on top rack until browned and tender. 12-15 minutes.



#### **4 COOK PORK**

- Meanwhile, pat pork\* dry with paper towels. Season all over with BBO Seasoning, salt, and pepper.
- Heat a drizzle of oil in a large, preferably nonstick, pan over mediumhigh heat. Add pork and cook until browned and cooked through. 4-6 minutes per side. TIP: Lower heat if pork begins to brown too quickly.
- Turn off heat; transfer pork to a plate. Wipe out pan.
- Swap in **chicken\*** for pork; cook until browned and cooked through, 3-5 minutes per side.



#### **5 MAKE SAUCE**

- Return same pan to medium-high heat. Add 1/4 cup water (1/3 cup for 4 servings), jam, stock concentrate. and juice from half the lemon. Bring to a simmer and cook until reduced and thickened. 2-3 minutes.
- Turn off heat: stir in 1 TBSP butter (2 TBSP for 4) until melted. Season with salt and pepper.
- Return **pork** to pan and turn a few times to coat.



#### **6 FINISH & SERVE**

- Fluff rice with a fork: stir in 1 TBSP butter (2 TBSP for 4 servings) and season with salt and pepper.
- Toss green beans with lemon zest.
- Divide rice, green beans, and **pork** between plates. Spoon any remaining sauce from pan over pork. Serve with remaining lemon wedges on the side.