

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Carrots







Apricot Jam



1 tsp | 2 tsp Korean Chili Flakes



6 oz | 12 oz Green Beans



10 oz | 20 oz Pork Chops



1 tsp | 2 tsp Garlic Powder



12 ml | 24 ml Ponzu Sauce Contains: Fish, Soy,

Wheat



1 tsp | 2 tsp Sriracha 🛉



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



HelloCustom

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



10 oz | 20 oz **6** Chicken Cutlets



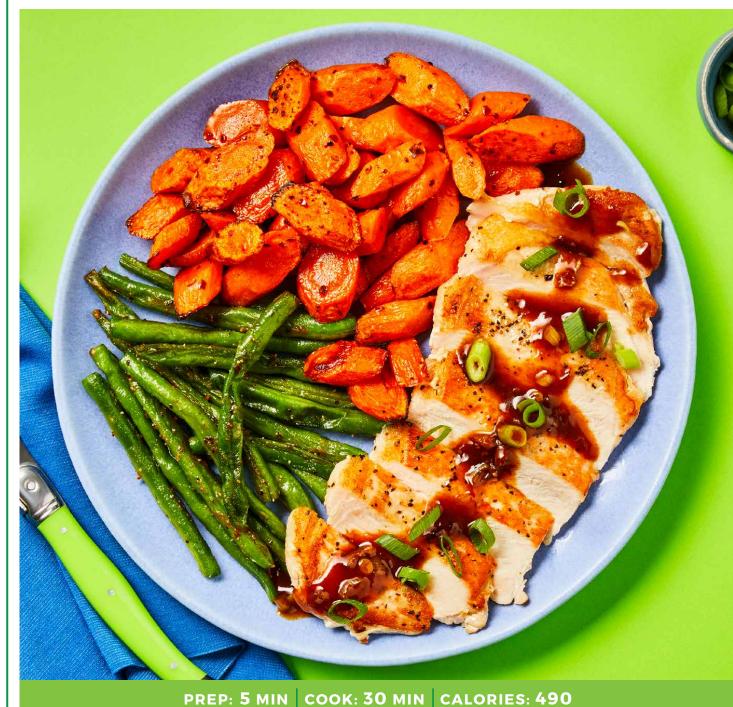
10 oz | 20 oz Beef Tenderloin





SWEET 'N' SPICY APRICOT PORK CHOPS

with Garlicky Green Beans & Chili-Roasted Carrots





HELLO

HALL OF FAME

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

HOT STUFF

We recommend tasting the Korean chili flakes (they're spicy!) before seasoning the carrots. Add as much or as little as you like you're the chef!

BUST OUT

- Peeler
- · Large pan
- · Baking sheet
- Aluminum foil
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)

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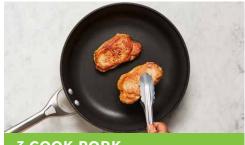
1 START PREP & ROAST CARROTS

- · Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Trim, peel, and cut carrots on a diagonal into ½-inch-thick pieces (if carrots are on the larger side, halve lengthwise first).
- · Toss carrots on one side of a baking sheet with a drizzle of oil, chili flakes (use less if you prefer less heat), and salt. Roast on top rack for 10 minutes (you'll add more to the sheet then).



2 FINISH PREP

• Trim green beans if necessary. Trim and thinly slice **scallions**, separating whites from greens.



3 COOK PORK

- 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 and cook until browned and cooked through, 4-6 minutes per side. Turn off heat; transfer to a cutting board to rest and tent with foil to keep warm. Wipe out pan.
- Swap in **chicken*** or **beef*** for pork; cook chicken until browned and cooked through, 3-5 minutes per side, or cook beef to desired doneness, 4-7 minutes per side.



- · Once carrots have roasted for 10 minutes, carefully toss green beans on opposite side of sheet with a drizzle of oil, garlic powder, salt, and pepper.
- Return to top rack until veggies are browned and tender. 12-15 minutes more.



- When veggies have 5 minutes of roasting remaining, heat a drizzle of oil in pan used for pork over medium heat. Add scallion whites; cook, stirring, until fragrant, 1 minute.
- Add jam, ponzu, Sriracha, and ¼ cup water (1/3 cup for 4 servings) to pan. Cook, stirring, until thickened, 1-3 minutes. TIP: If sauce seems too thick, stir in more water 1 tsp at a time.
- Remove from heat and stir in 1 TBSP butter (2 TBSP for 4) until melted. Season with salt and pepper to taste.
- Use pan used for chicken or beef here.





6 FINISH & SERVE

- *Pork is fully cooked when internal temperature reaches 145°.
- (5) *Chicken is fully cooked when internal temperature
- *Beef is fully cooked when internal temperature reaches 145°