

INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 2 Thumbs Ginger



Chili Pepper



Jasmine Rice



8 oz | 16 oz Broccoli Florets



10 oz | 20 oz Pork Chops



1 | 2 Apricot Jam



Chicken Stock Concentrate



ANY ISSUES WITH YOUR ORDER? 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.

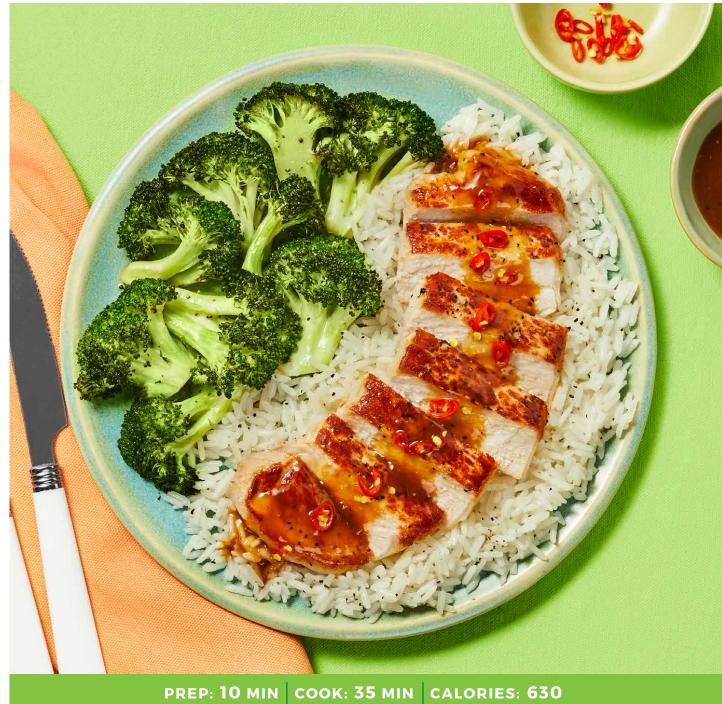


10 oz | 20 oz S Chicken Cutlets



SWEET GINGER PORK CHOPS

with Buttery Rice & Broccoli





HELLO

APRICOT GINGER SAUCE

Jammy tartness meets warm, earthy spice for all-around sweet satisfaction.

GET IT DOWN PAT

Why do we always ask you to pat your pork chops dry with paper towels? Blotting out as much moisture as possible allows the seasonings to really stick, and ensures even browning once the pork hits the hot pan for deliciously crispy, caramelized edges.

BUST OUT

- Small pot
- Paper towels
- Large bowl
- Medium pan
- Plastic wrap
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (11/2 TBSP | 11/2 TBSP) Contains: Milk

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1 PREP

• Wash and dry produce. Peel and mince or grate ginger. Cut broccoli florets into bite-size pieces if necessary. Thinly slice chili.



2 COOK RICE

- Heat a drizzle of oil in a small pot over medium-high heat. Add half the ginger and cook, stirring, until fragrant, 30 seconds.
- Add rice, 3/4 cup water (11/2 cups for 4 servings), and a pinch of salt. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender. 15-18 minutes.
- Keep covered off heat until ready to serve.



3 STEAM BROCCOLI

• Place **broccoli** in a large microwavesafe bowl; cover tightly with plastic wrap and poke a few holes in wrap. Microwave until broccoli is tender, 1-2 minutes. Carefully uncover (watch out for steam!) and toss broccoli with salt and pepper. TIP: No microwave? No problem! Bring a medium pot of salted water to a boil. Add broccoli; cook until tender, 2-4 minutes. Drain: season with salt and pepper.



4 COOK PORK

- Meanwhile, pat pork* dry with paper towels; season with salt and pepper.
- Heat a **drizzle of oil** in a medium 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. Wipe out pan.





5 MAKE SAUCE

- In a small bowl, combine jam, stock concentrate, and 2 TBSP water (4 TBSP for 4 servings).
- Heat a **drizzle of oil** in pan used for pork over medium heat. Add remaining ginger and cook until fragrant. 30 seconds.
- Pour in **jam mixture** and simmer until slightly thickened, 2-3 minutes. (TIP: If sauce seems too thick, stir in water a splash at a time.)
- Remove from heat and stir in 1 TBSP butter until melted. Season with salt and pepper.



6 FINISH & SERVE

- Thinly slice pork crosswise.
- Fluff rice with a fork: stir in 1/2 TBSP butter and season with salt and pepper.
- Divide rice and **broccoli** between plates. Top rice with pork and drizzle with sauce. Garnish with chili to taste and serve.



Thinly slice chicken crosswise.



Use pan used for chicken here.