



# PORK CHOPS WITH CRANBERRY PAN SAUCE

plus Spiced Roasted Carrots & Walnut-Raisin Couscous

## INGREDIENTS

2 PERSON | 4 PERSON



9 oz | 18 oz  
Carrots



1 | 2  
Shallot



½ oz | 1 oz  
Walnuts  
Contains: Tree Nuts



1 TBSP | 2 TBSP  
Smoky Cinnamon  
Paprika Spice



2.5 oz | 5 oz  
Israeli Couscous  
Contains: Wheat



1 oz | 2 oz  
Golden Raisins



2 | 4  
Chicken Stock  
Concentrates



10 oz | 20 oz  
Pork Chops



1 tsp | 2 tsp  
Garlic Powder



1 | 2  
Cranberry Jam



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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  
Chicken Cutlets

Calories: 710



10 oz | 20 oz  
Beef Tenderloin  
Steak

Calories: 780



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 750



HELLO

## CRANBERRY JAM

Sweet and tart, this deep red spread stars in a fruity pan sauce.

## WE'RE BIASED

The knife technique in Step 1 for cutting carrots (aka bias cut) maximizes surface area for extra caramelization in the oven.

## BUST OUT

- Peeler
- Paper towels
- Baking sheet
- Large pan
- Small pot
- Kosher salt
- Black pepper
- Cooking oil (5 tsp | 5 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP

- 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. Halve, peel, and mince **shallot**. Roughly chop **walnuts**.



### 2 ROAST CARROTS

- Toss **carrots** on a baking sheet with a **large drizzle of oil**, **half the Cinnamon Paprika Spice** (you'll use more later), **salt**, and **pepper**.
- Roast on top rack until tender, 20-25 minutes.



### 3 COOK COUSCOUS

- Meanwhile, heat a **drizzle of oil** in a small pot over medium-high heat. Add **couscous**, **raisins**, and **half the shallot**; cook, stirring, until couscous is lightly toasted and raisins and shallot are softened, 3-5 minutes.
- Add **half the stock concentrates** and **¾ cup water** (1½ cups for 4 servings); bring to a boil, then reduce to a low simmer and cover. Cook until couscous is tender, 6-8 minutes. Keep covered off heat until ready to serve.



### 4 COOK PORK

- Pat **pork\*** dry with paper towels and season all over with **garlic powder**, **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, 5-7 minutes per side. **TIP: If pork is on the thicker side, reduce heat to medium; cover and cook for 2-3 minutes more per side.**
- Transfer to a cutting board to rest. Reserve pan.



### 5 MAKE SAUCE

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **remaining shallot**, a **pinch of salt**, and **pepper**; cook, stirring occasionally, until fragrant and softened, 2-3 minutes.
- Stir in **½ cup water** (1 cup for 4 servings), **jam**, **remaining stock concentrate**, **1 tsp Cinnamon Paprika Spice** (2 tsp for 4), a **pinch of salt**, and **pepper**. (Be sure to measure the Cinnamon Paprika Spice—we sent more.) Cook, stirring occasionally, until sauce begins to thicken, 3-5 minutes.
- Remove from heat and stir in **1 TBSP butter** (2 TBSP for 4) until melted. Taste and season with **salt** and **pepper**.



### 6 FINISH & SERVE

- Stir **walnuts** into pot with **couscous** and season with **salt** and **pepper** to taste.
- Slice **pork** crosswise.
- Divide pork, couscous, and **carrots** between plates. Spoon **sauce** over pork and serve.

- 🍴 Slice **chicken** or **beef** against the grain.

- 🍴 Swap in **chicken\*** or **beef\*** for pork; cook chicken until cooked through, 3-5 minutes per side, or cook beef to desired doneness, 4-7 minutes per side.

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

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

🍴 \*Beef is fully cooked when internal temperature reaches 145°.