



MANDARIN CHILI PORK CHOPS

with Rice & Roasted Zucchini-Carrot Medley

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Zucchini



6 oz | 12 oz
Carrots



2 | 4
Scallions



1 | 2
Mandarin Orange



½ Cup | 1 Cup
Jasmine Rice



1 tsp | 2 tsp
Garlic Powder



1 | 2
Chicken Stock Concentrate



2 oz | 4 oz
Sweet Thai Chili Sauce



2 TBSP | 4 TBSP
Soy Sauce
Contains: Soy, Wheat



1 TBSP | 1 TBSP
Cornstarch



10 oz | 20 oz
Pork Chops



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HelloCustom

2 PERSON | 4 PERSON

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10 oz | 20 oz
Chicken Cutlets

Calories: 660



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 700



HELLO

MANDARIN ORANGE

Sweeter than the common orange, this citrus fruit adds bright flavor to the sauce.

RICE, RICE BABY

Fluffing rice with a fork right before serving is an essential step; this helps each grain keep its texture, yielding lighter results.

BUST OUT

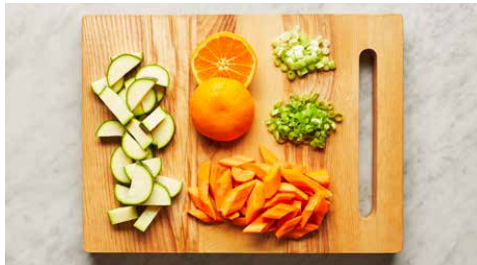
- Peeler
- Whisk
- Small pot
- Paper towels
- Baking sheet
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Sugar (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to middle position and preheat oven to 450 degrees. **Wash and dry produce.**
- Trim and halve **zucchini** lengthwise; cut crosswise into 1/2-inch-thick half-moons. Trim, peel, and cut **carrots** on a diagonal into 1/2-inch-thick pieces. Halve **mandarin**. Trim and thinly slice **scallions**, separating whites from greens.



2 COOK RICE & ROAST VEGGIES

- In a small pot, combine **rice**, **3/4 cup water (1 1/2 cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook, covered, until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.
- While rice cooks, toss **zucchini** and **carrots** on a baking sheet with a **large drizzle of oil, garlic powder, salt, and pepper**. Roast on middle rack until browned and tender, 18-20 minutes.



3 MAKE SAUCE

- While veggies roast, in a medium bowl, whisk together **juice from whole mandarin (both for 4 servings)**, **stock concentrate**, **chili sauce**, **soy sauce**, **half the cornstarch (all for 4)**, **1/2 cup water (1 cup for 4)**, and **1 tsp sugar (2 tsp for 4)**.



4 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 pork to a plate. Wipe out pan.

- 🔄 Swap in **chicken*** for pork; cook until cooked through, 3-5 minutes per side.



5 FINISH SAUCE & COAT PORK

- Heat a **drizzle of oil** in pan used for pork over medium-high heat. Add **scallion whites** and cook, stirring occasionally, until fragrant and soft, 30-60 seconds.
- Add **mandarin chili sauce**. Reduce heat to medium; cook, stirring occasionally, until sauce begins to thicken, 2-4 minutes. Turn off heat. Stir in **1 TBSP butter (2 TBSP for 4 servings)** until melted.
- Add **pork** to sauce and turn to coat.



6 FINISH & SERVE

- Fluff **rice** with a fork; season with **salt** and **pepper**.
- Divide rice and **veggies** between plates. Top rice with **pork** and drizzle with any **remaining sauce**. Garnish with **scallion greens** and serve.

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

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