



RED PEPPER JAM PORK CHOPS

with Garlic Lime Broccoli & Scallion Rice

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves
Garlic



12 oz | 24 oz
Broccoli



2 | 4
Scallions



1 | 2
Lime



1 tsp | 2 tsp
Chili Powder



½ Cup | 1 Cup
Jasmine Rice



2 | 4
Chicken Stock Concentrates



1 tsp | 2 tsp
Garlic Powder



10 oz | 20 oz
Pork Chops



1 | 2
Red Pepper Jam



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
Chicken Cutlets

Calories: 620



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 660



HELLO

RED PEPPER JAM

Tangy and sweet, this spread stars in a savory sauce.

THE RICE IS RIGHT

The key to tender rice? Simmer until no water remains (no peeking!), then let it sit covered off heat so the moisture redistributes.

BUST OUT

- Zester
 - Small pot
 - Baking sheet
 - Paper towels
 - Large pan
 - Kosher salt
 - Black pepper
 - Olive oil (1 tsp | 1 tsp)
 - Cooking oil (2 tsp | 2 tsp)
 - Butter (1½ TBSP | 3 TBSP)
- Contains: Milk



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Peel and mince or grate **garlic**. Cut **broccoli** into bite-size pieces if necessary. Trim and thinly slice **scallions**, separating whites from greens; mince whites. Zest and quarter **lime**.



2 COOK RICE

- Melt **1 TBSP butter** (2 TBSP for 4 servings) in a small pot over medium heat. Add **garlic** and **half the chili powder** to pot. Cook, stirring, until fragrant, 1-2 minutes.
- Add **rice, half the stock concentrates** (you'll use the rest later), **¾ cup water** (1½ cups for 4), 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 BROCCOLI

- Toss **broccoli** on a baking sheet with a **drizzle of olive oil, garlic powder, salt, and pepper**. Roast on top rack until browned and tender, 15-20 minutes. **TIP: Check broccoli after 10 minutes for doneness.**



4 COOK PORK

- Meanwhile, pat **pork*** dry with paper towels; season generously 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, 3-5 minutes per side (for thick pork chops, cook 1-2 minutes more on second side). Transfer pork to a plate. **TIP: Wipe out any burned bits from pan.**

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



5 MAKE SAUCE

- Heat a **drizzle of oil** in same pan over medium heat. Add **scallion whites** and **remaining chili powder**; cook, stirring, until softened and fragrant, 1 minute.
- Stir in **¼ cup water** (½ cup for 4 servings), **jam**, and **remaining stock concentrate**. Cook, stirring and scraping up any browned bits from bottom of pan, until thickened, 2-3 minutes.
- Remove pan from heat. Stir in **½ TBSP butter** (1 TBSP for 4) and a **squeeze of lime juice**. Season with **salt** and **pepper**.



6 GLAZE PORK

- Return **pork and any resting juices** to pan with **sauce**; turn a few times to coat. Transfer pork to a cutting board; slice crosswise.
- Add **chicken** to pan with **sauce** and turn to coat. Slice chicken crosswise.



7 FINISH & SERVE

- Fluff **rice** with a fork. Stir in **lime zest, half the scallion greens**, and a **squeeze of lime juice**. Season with **salt** and **pepper**.
- Divide **pork, rice, and broccoli** between plates. Spoon **remaining pan sauce** over pork; garnish with remaining scallion greens. Top broccoli with a **squeeze of lime juice**. Serve.

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

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