



SWEET GINGER PORK CHOPS

with Buttery Rice & Roasted Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 2 Thumbs
Ginger



1 | 2
Chili Pepper



½ Cup | 1 Cup
Jasmine Rice



6 oz | 12 oz
Green Beans



10 oz | 20 oz
Pork Chops



1 | 2
Apricot Jam



1 | 2
Chicken Stock
Concentrate



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HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chicken Cutlets

Calories: 650



10 oz | 20 oz
Salmon
Contains: Fish

Calories: 810



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 690



HELLO

APRICOT GINGER SAUCE

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

SO A-PEELING

To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion, carving away the skin.

BUST OUT

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

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Pork is fully cooked when internal temperature reaches 145.

Chicken is fully cooked when internal temperature reaches 165.

Salmon is fully cooked when internal temperature reaches 145.



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Peel and mince or grate **ginger**. Trim **green beans** if necessary. Thinly slice **chili**.



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.
- Swap in **chicken*** or **salmon*** for pork. Cook chicken until cooked through, 3-5 minutes per side, or cook salmon (**skin sides down**) until skin is crisp, 5-7 minutes, then flip and cook until cooked through, 1-2 minutes more.



2 COOK RICE

- Heat a **large drizzle of oil** in a small pot over medium-high heat. Add **half the ginger** and cook, stirring, until fragrant, 30 seconds.
- Add **rice**, **¾ cup water** (**1½ 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.



5 MAKE SAUCE

- In a small bowl, combine **jam**, **stock concentrate**, and **¼ cup water** (**½ cup 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.
- Remove from heat and stir in **1 TBSP butter** until melted. Season with **salt** and **pepper**.

- Use pan used for chicken or salmon here.



3 ROAST GREEN BEANS

- While rice cooks, toss **green beans** on a baking sheet with a **drizzle of oil** and a **big pinch of salt and pepper**.
- Roast on top rack until browned and tender, 12-15 minutes.



6 FINISH & SERVE

- Thinly slice **pork** crosswise.
- Fluff **rice** with a fork; stir in **1 TBSP butter** and season with **salt** and **pepper**.
- Divide rice and **green beans** between plates. Top rice with pork and drizzle with **sauce**. Garnish with **chili** to taste and serve.
- Thinly slice **chicken** crosswise (**skip slicing salmon!**).