

# **INGREDIENTS**

2 PERSON | 4 PERSON



12 oz | 24 oz Carrots



Flakes



Scallions



Apricot Jam



1 tsp | 2 tsp Korean Chili



6 oz | 12 oz Green Beans



10 oz | 20 oz Pork Chops

Wheat



1 tsp | 2 tsp Garlic Powder



12 ml | 24 ml Ponzu Sauce Contains: Fish, Soy,



1 tsp | 2 tsp Sriracha 🖠



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER 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 G Chicken Cutlets



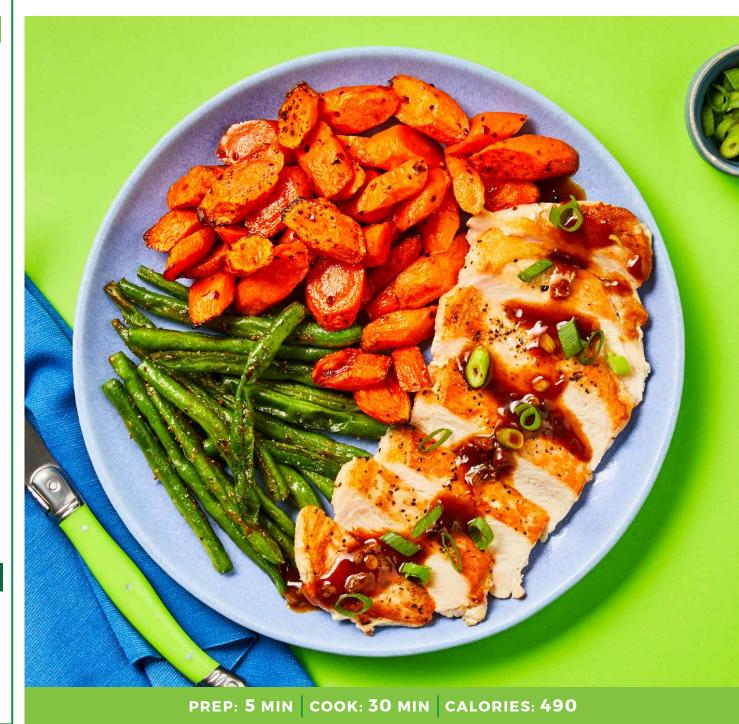
10 oz | **20 oz** Beef Tenderloin Steak

G Calories: 450

Calories: 530

# **SWEET 'N' SPICY APRICOT PORK CHOPS**

with Garlicky Green Beans & Chili-Roasted Carrots





## HELLO

#### HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

#### **HOT STUFF**

We recommend tasting the Korean chili flakes (they're spicy!) before seasoning the carrots. Add as much or as little as you likeyou're the chef!

### **BUST OUT**

- Peeler
- · Large pan
- · Baking sheet
- Aluminum foil
- Paper towels
- Kosher salt
- · Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (1 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
- § \*Beef is fully cooked when internal temperature reaches 145°



#### **1 START PREP & ROAST CARROTS**

- 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 (if carrots are on the larger side, halve lengthwise first).
- Toss carrots on one side of a baking sheet with a drizzle of oil, chili flakes (use less if you prefer less heat), and salt. Roast on top rack for 10 minutes (you'll add more to the sheet then).



#### **2 FINISH PREP**

• Trim green beans if necessary. Trim and thinly slice **scallions**, separating whites from greens.



### **3 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 to a cutting board to rest and tent with foil to keep warm. Wipe out pan.
- Swap in **chicken\*** or **beef\*** for pork; cook chicken until browned and cooked through, 3-5 minutes per side, or cook beef to desired doneness, 4-7 minutes per side.



#### **4 ROAST GREEN BEANS**

- Once carrots have roasted for 10 minutes. carefully toss green beans on opposite side of sheet with a drizzle of oil. garlic powder, salt, and pepper.
- Return to top rack until veggies are browned and tender. 12-15 minutes more.



## **5 MAKE SAUCE**

- When veggies have 5 minutes of roasting remaining, heat a drizzle of oil in pan used for pork over medium heat. Add scallion whites: cook. stirring, until fragrant, 1 minute.
- Add jam, ponzu, Sriracha, and 1/4 cup water (1/3 cup for 4 servings) to pan. Cook, stirring, until thickened, 1-3 minutes TIP: If sauce seems too thick, stir in more water 1 tsp at a time.
- Remove from heat and stir in 1 TBSP butter (2 TBSP for 4) until melted. Season with salt and pepper to taste.
- Use pan used for chicken or beef here.



- Slice pork crosswise.
- Divide pork and veggies between plates. Spoon sauce over pork and garnish with scallion greens. Serve.
- Slice **chicken** or **beef** against the grain.

