

INGREDIENTS		
2 PERSON 4 PERSON		
2 4	9 oz 18 oz	
Sweet Potatoes	Carrots	Red Onion
		0
1 tsp 2 tsp Garlic Powder	2 4 Scallions	1 2 Lime
(100.000)		
10 oz 20 oz Pork Chops	2 TBSP 4 TBSP Hoisin Sauce	1 oz 2 oz Sweet Thai 🍵
i on chops	Contains: Soy, Wheat	Chili Sauce
	\bigcirc	
4 TBSP 8 TBSP 1 TBSP 2 TBSP Sweet Soy Claze Sesame Seeds Contains: Sesame. Contains: Sesame Soy, Wheat Contains: Sesame		
ANY ISSUES WITH YOUR ORDER?		
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ち HelloCustom		
2 PERSON 4 PERSON		
If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.		



SWEET CHILI-LIME GLAZED PORK CHOPS

with Sweet Potato-Carrot Jumble, Sesame Seeds & Lime



PREP: 15 MIN COOK: 35 MIN CALORIES: 680



HELLO

SWEET SOY GLAZE

A tangy-savory-sweet blend of soy sauce, vinegar, and nutty sesame oil creates a delicious symphony of flavors.

MAKE ROOM

For crisp, evenly browned veggies, spread them out in a single uncrowded layer in Step 2 so they roast (instead of steam).

BUST OUT

Large pan

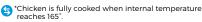
- Peeler
- Baking sheet
 Aluminum foil
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)

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





1 START PREP

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 450 degrees. Wash and dry produce.
- Dice sweet potatoes into ½-inch pieces. Trim, peel, and cut carrots on a diagonal into ½-inch-thick pieces. Halve, peel, and cut onion into 1-inch-thick wedges.



2 ROAST VEGGIES

 Toss sweet potatoes, carrots, and onion on a baking sheet with a large drizzle of oil, garlic powder, salt, and pepper. (For 4 servings, divide between two sheets; roast on top and middle racks, swapping rack positions halfway through.) Roast on top rack until browned and tender, 18-20 minutes.



3 FINISH PREP

• Meanwhile, trim and thinly slice **scallions**, separating whites from greens. Quarter **lime**.



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; cook until browned and cooked through, 4-6 minutes per side. Turn off heat; transfer to a cutting board and cover with foil to keep warm. Wipe out pan and let cool slightly.
- Swap in chicken* for pork.



5 MAKE SAUCE

- Heat a drizzle of oil in same pan over medium-low heat. Add scallion whites; cook, stirring occasionally, until fragrant and tender, 2-3 minutes.
- Stir in hoisin, chili sauce, ¼ cup water (⅓ cup for 4 servings), 2½ TBSP sweet soy glaze (5 TBSP for 4), and juice from half the lime. (Be sure to measure the sweet soy glaze—we sent more!)
- Cook, stirring occasionally, until sauce has slightly thickened, 2-3 minutes. Taste and season with **salt** and **pepper** if desired.



6 FINISH & SERVE

- Slice **pork** crosswise.
- Divide pork and **sweet potato-carrot jumble** between plates in separate sections. Spoon **sauce** over pork. Garnish sweet potato-carrot jumble with **sesame seeds**. Garnish everything with **scallion greens** and serve with **remaining lime wedges** on the side.

Slice chicken crosswise.

