





5

ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

Soy, Wheat

### HelloCustom

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.





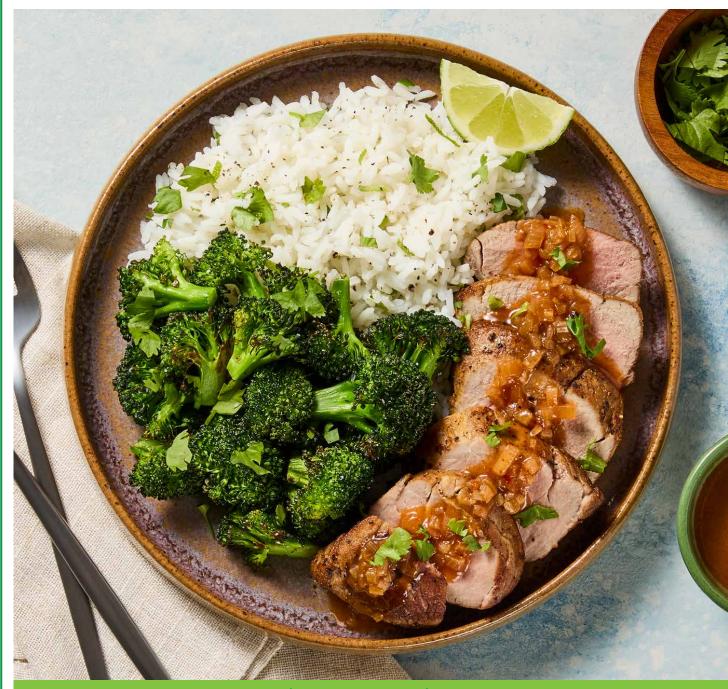
10 oz | 20 oz Schicken Cutlets

G Calories: 580

 10 oz | 20 oz
Salmon Contains: Fish
Calories: 740

# **SWEET THAI CHILI PORK FILET**

with Zesty Rice & Roasted Broccoli



PREP: 10 MIN COOK: 35 MIN CALORIES: 590



## HELLO

### PONZU

A citrus-infused umami-packed soy sauce that's sweet, savory, and tart all at once.

### **SEAR-IOUS BUSINESS**

A restaurant-style sear goes beyond presentation-it helps pork develop a deep, rich flavor. For best results, pat your pork as dry as possible before seasoning, so it starts to brown and crisp as soon as it hits the pan.

#### **BUST OUT**

Zester

Small pot

- Large pan Baking sheet
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (**1 TBSP** | **1 TBSP**)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

### MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

### **GET SOCIAL**

Share your **#HelloFreshPics** with us @HelloFresh

(646) 846-3663 | HelloFresh.com

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

Chicken is fully cooked when internal temperature reaches 165°.

reaches 145°.



#### **1 PREP**

- Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- Cut broccoli into bite-size pieces if necessary. Halve, peel, and mince shallot. Zest and quarter lime. Roughly chop cilantro.

**4 ROAST PORK & BROCCOLI** 

• Toss **broccoli** on opposite side of sheet from

pork with a drizzle of oil, salt, and pepper.

Season broccoli and spread across entire

Roast on top rack until pork is cooked

tender. 10-12 minutes.

Ø

Ø

board to rest for 5 minutes

sheet; roast as instructed.

through and broccoli is browned and

Once pork is done, transfer to a cutting



#### **2 COOK RICE**

- In a small pot, combine rice, 34 cup water (1<sup>1</sup>/<sub>2</sub> cups for 4 servings), and a big 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 SEAR PORK**

- While rice cooks, pat **pork**\* dry with paper towels; season all over with salt and pepper.
- · Heat a drizzle of oil in a large pan over medium-high heat. Add pork and sear, turning occasionally, until browned all over, 4-8 minutes (it'll finish cooking in the next step). Remove pan from heat.
- Transfer pork to one side of a baking sheet.
- Swap in chicken\* or salmon\* for pork. Cook chicken until cooked through, A 4-6 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. Transfer to a cutting board to rest. (Skip roasting!)



### **5 MAKE PAN SAUCE**

- Heat a drizzle of oil in pan used for pork over medium-high heat. Add **shallot**; cook until softened and slightly browned, 1-2 minutes.
- Stir in stock concentrate, chili sauce, ponzu, and ¼ cup water (1/3 cup for 4 servings). Bring to a simmer and cook until slightly reduced 2-3 minutes
- Stir in a big squeeze of lime juice to taste. Remove pan from heat; stir in 1 TBSP butter (2 TBSP for 4) until melted.



### **6 FINISH & SERVE**

- Thinly slice pork crosswise.
- Fluff rice with a fork; stir in lime zest and half the cilantro. Season with salt and pepper.
- Divide rice, **broccoli**, and **pork** between plates. Top pork with **pan sauce**. Garnish everything with remaining cilantro. Serve with any **remaining lime wedges** on the side.
- Thinly slice **chicken** crosswise; skip slicing Ø Ø salmon.