





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.





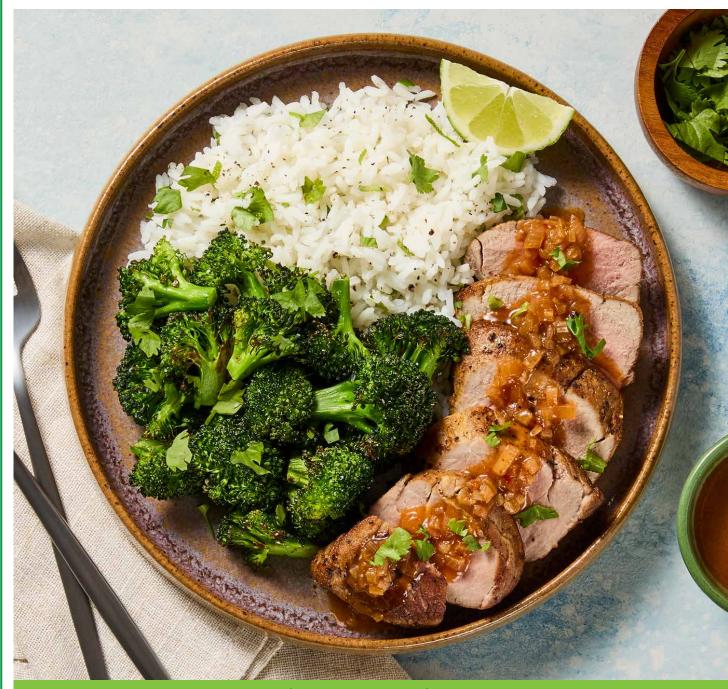
10 oz | 20 oz Schicken Cutlets

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.

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*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 (1¹/₂ 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.