



BALSAMIC ROSEMARY PORK CHOPS

with Garlic Toast & Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Green Beans



¼ oz | ¼ oz
Rosemary



1 | 2
Demi-Baguette
Contains: Soy, Wheat



10 oz | 20 oz
Pork Chops



1 | 2
Chicken Stock
Concentrate



5 tsp | 10 tsp
Balsamic Vinegar



2 TBSP | 4 TBSP
Garlic Herb Butter
Contains: Milk



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HelloCustom

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



10 oz | 20 oz
Chicken Cutlets

Calories: 520



10 oz | 20 oz
Beef Tenderloin
Steak

Calories: 600

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 560



HELLO

GARLIC HERB BUTTER

Aromatic and herbaceous, this butter delivers luxurious flavor.

LET IT BE

Let the pork stand at least 5 minutes after cooking so the juices have a chance to settle—they keep the meat nice and moist.

BUST OUT

- Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (2 tsp | 4 tsp)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, 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. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 ROAST GREEN BEANS

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim **green beans** if necessary. Toss on a baking sheet with a **drizzle of oil, salt, and pepper.**
- Roast on top rack until browned and tender, 12-15 minutes.



3 MAKE PAN SAUCE

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **chopped rosemary**; cook, stirring, until fragrant, 30 seconds.
- Stir in **stock concentrate, vinegar, ¼ cup water (½ cup for 4 servings), and 2 tsp sugar (4 tsp for 4)**. Bring to a simmer and cook, stirring occasionally, until slightly reduced, 3-4 minutes. Season generously with **pepper.**
- Turn off heat. Stir in **half the garlic herb butter** until melted (**you'll use the rest in the next step**).



2 PREP & COOK PORK

- Meanwhile, strip **rosemary leaves** from stems; finely chop leaves until you have 1 tsp (**2 tsp for 4 servings**).
- 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 pork to a cutting board. Wipe out pan.
- Swap in **chicken*** or **beef*** for pork; cook chicken until cooked through, 3-5 minutes per side, or cook beef to desired doneness, 4-7 minutes per side.



4 FINISH & SERVE

- Halve **baguette** lengthwise and toast; spread cut sides with **remaining garlic herb butter**. Season with **salt and pepper**. Halve on a diagonal.
- Thinly slice **pork** crosswise.
- Divide pork, **garlic bread**, and **green beans** between plates. Top pork with **balsamic rosemary pan sauce** and serve.
- Thinly slice **chicken** or **beef** against the grain.

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

• Chicken is fully cooked when internal temperature reaches 165°.

• Beef is fully cooked when internal temperature reaches 145°.