



SWEET CHILI-LIME GLAZED PORK CHOPS

with Sweet Potato-Carrot Jumble, Sesame Seeds & Lime

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Sweet Potatoes



9 oz | 18 oz
Carrots



1 | 2

Red Onion



1 tsp | 2 tsp
Garlic Powder



2 | 4
Scallions



1 | 2
Lime



10 oz | 20 oz
Pork Chops



2 TBSP | 4 TBSP
Hoisin Sauce
Contains: Soy, Wheat



1 oz | 2 oz
Sweet Thai
Chili Sauce



4 TBSP | 8 TBSP
Sweet Soy Glaze
Contains: Sesame,
Soy, Wheat



1 TBSP | 2 TBSP
Sesame Seeds
Contains: Sesame



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
Chicken Cutlets

Calories: 640



10 oz | 20 oz
Beef Tenderloin
Steak

Calories: 720



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

- Peeler
- Baking sheet
- Paper towels
- Large pan
- Aluminum foil
- Kosher salt
- Black pepper
- Cooking oil (4 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 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*** 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.



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 (½ 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.
- Sprinkle **sesame seeds** over sweet potato-carrot jumble. Garnish everything with **scallion greens** and serve with **remaining lime wedges** on the side.
- 🍴 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°.