

INGREDIENTS

2 PERSON | 4 PERSON



Carrots



½ Cup | 1 Cup Jasmine Rice



Peach Jam



Zucchini



Lemon



10 oz | 20 oz Pork Chops



½ oz | 1 oz Hot Honey





Chicken Stock Concentrates

1 tsp | 2 tsp Chili Flakes





HelloCustom

2 PERSON | 4 PERSON

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



10 oz | 20 oz S Chicken Cutlets



HOT HONEY PEACH PORK CHOPS

with Rice & Lemony Roasted Veggies





HELLO

PEACH JAM

Sweet and tart, this spread stars in a fruity pan sauce for pork.

BUTTER UP

Finishing a sauce with butter, as you will in Step 5, is a classic French technique called beurre monté. It enhances the flavor and texture of anv sauce.

BUST OUT

- Peeler
- Medium bowl Paper towels
- Zester
- Large pan
- Small pot Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP) Contains: Milk

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.)

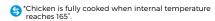
For HelloCustom nutritional information, please refer to HelloFresh.com.

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





1 PREP

- · Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Wash and dry produce.
- Trim, peel, and dice carrots into ½-inch pieces. Trim and halve **zucchini** lengthwise; cut crosswise into 1/2-inchthick half-moons. Zest and quarter lemon.



2 COOK RICE

• In a small pot, combine rice, 3/4 cup water (1½ cups for 4 servings), and a pinch of salt. Bring to a boil, then cover and reduce heat to a low simmer. Cook, covered, until rice is tender. 15-18 minutes. Keep covered off heat until ready to serve.



3 ROAST VEGGIES

- Toss carrots on one side of a baking sheet (spread out across entire sheet for 4 servings) with a drizzle of oil, salt, and pepper. Roast on top rack for 10 minutes.
- Remove sheet from oven. Carefully toss zucchini on empty side with a drizzle of oil, salt, and pepper. (For 4, leave carrots roasting: toss zucchini on a second sheet and roast on middle rack.) Return to oven until veggies are tender and lightly browned. 10-15 minutes more.
- · Let veggies cool 2 minutes; transfer to a medium bowl. Toss with lemon zest and chili flakes to taste.



4 COOK PORK

- Meanwhile, pat pork* dry with paper towels. Season all over with salt and pepper.
- Heat a large drizzle of oil in a large pan over medium-high heat. Add pork and cook until browned and cooked through, 4-6 minutes per side.
- Turn off heat; transfer pork to a plate to rest.
- Pat chicken* dry with paper towels: season all over with a large pinch of salt and pepper. Swap in chicken for pork; cook 3-5 minutes per side.



5 MAKE SAUCE

- In pan used for pork, stir together hot honey, jam, stock concentrates, 1/4 cup water (1/2 cup for 4 servings), and juice from one lemon wedge (two wedges for 4). Increase heat to medium high and bring sauce to a simmer. Cook, stirring constantly, until thickened, 2-3 minutes. Remove from heat and stir in 1 TBSP butter (2 TBSP for 4); season with salt and pepper.
- Transfer **pork** to pan with sauce; turn to coat.



6 FINISH AND SERVE

- Fluff rice with a fork: stir in 1 TBSP butter (2 TBSP for 4 servings) and season with salt and pepper to taste.
- Divide rice, veggies, and pork between plates. Spoon any remaining sauce over pork. Serve with remaining lemon wedges on the side.