



# SWEET HEAT MAPLE SRIRACHA PORK CHOPS

with Chili-Roasted Carrots & Brussels Sprouts

## INGREDIENTS

2 PERSON | 4 PERSON



9 oz | 18 oz  
Carrots



1 tsp | 2 tsp  
Korean Chili Flakes



1 tsp | 2 tsp  
Sriracha



2 TBSP | 4 TBSP  
Maple Syrup



12 ml | 24 ml  
Ponzu Sauce  
Contains: Fish,  
Soy, Wheat



8 oz | 16 oz  
Shredded Brussels  
Sprouts



10 oz | 20 oz  
Pork Chops



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: 440



10 oz | 20 oz  
Steelhead Trout  
Contains: Fish

Calories: 580



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 480





## HELLO

### PONZU

A citrusy umami-packed sauce that's equal parts sweet and tart

### WE'RE BIASED

The knife technique we use in Step 1 (aka bias cut) maximizes surface area so carrots get extra caramelized in the oven.

### BUST OUT

- Peeler
- Paper towels
- Baking sheet
- Large pan
- Small bowl
- Aluminum foil

- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 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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### 1 PREP & ROAST CARROTS

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces (**halve any larger carrots lengthwise first**).
- Toss carrots on a baking sheet with a **drizzle of oil**, **chili flakes** (**use less if you prefer less heat**), and **salt**. Roast on top rack until browned and tender, 20-25 minutes.



### 4 COOK BRUSSELS SPROUTS

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **Brussels sprouts** and season with **salt** and **pepper**. Cook, stirring occasionally, until lightly browned and tender, 3-5 minutes.
- Turn off heat; transfer to a plate. Wash out pan.



### 2 START SAUCE

- Meanwhile, in a small bowl, combine **Sriracha**, **maple syrup**, **ponzu**, and **2 TBSP water** (4 TBSP for 4 servings).



### 5 FINISH SAUCE

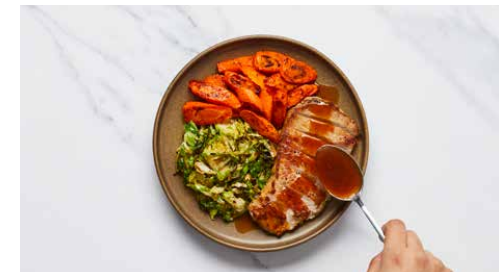
- Return same pan to medium-high heat. Add **Sriracha mixture**; cook, stirring, until thickened, 1-2 minutes (**if sauce seems too thick, stir in water 1 tsp at a time**).
- Turn off heat; stir in **1 TBSP butter** (**2 TBSP for 4 servings**) until melted. Season with **salt** and **pepper** to taste.



### 3 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, 3-5 minutes per side. Transfer to a cutting board and tent with foil to keep warm.

- 🍷 Swap in **chicken\*** or **trout\*** for pork.
- 🍷 Cook chicken until cooked through, 3-5 minutes per side, or cook trout (**skin sides down**) until skin is crisp, 5-6 minutes, then flip and cook until opaque and cooked through, 4-6 minutes more.



### 6 FINISH & SERVE

- Slice **pork** crosswise.
- Divide pork, **carrots**, and **Brussels sprouts** between plates. Spoon **sauce** over pork and serve.
- 🍷 Slice **chicken** crosswise (**skip slicing trout!**).

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

🍷 \*Chicken is fully cooked when internal temperature reaches 165°.

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