

INGREDIENTS

2 PERSON | 4 PERSON



Scallions









10 oz | 20 oz Pork Chops



½ oz 1 oz Walnuts **Contains: Tree Nuts**



Chicken Stock Concentrate



1 TBSP | 2 TBSP Italian Seasoning



Lemon



2 TBSP | 4 TBSP Crème Fraîche



Red Pepper Jam



ANY ISSUES WITH YOUR ORDER?



HelloCustom

2 PERSON | 4 PERSON

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

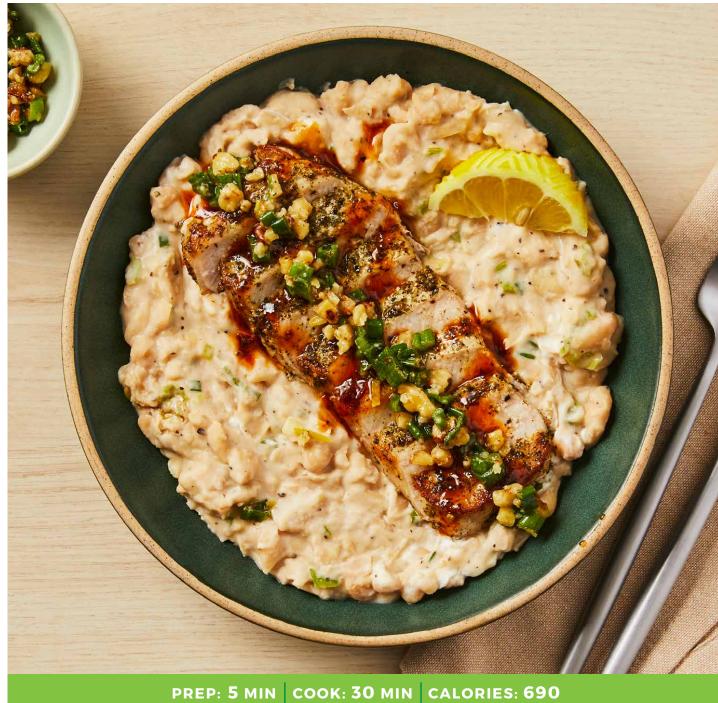


10 oz | 20 oz S Chicken Cutlets



HERBED PORK CHOPS WITH WALNUT GREMOLATA

over Stewed White Beans





HELLO

WALNUT GREMOLATA

Walnuts add a toasty crunch to this fresh Italian topping that's perfect with pork.

YOU DO YOU

Adjust the gremolata's flavors to your liking, adding more lemon for acidity and more garlic for aromatic depth-after all, you're the chef!

BUST OUT

- Zester
- Paper towels

· Aluminum foil

- Strainer
- Large pan
- Small bowl · Small pot
- Whisk
- Kosher salt
- · Black pepper
- Olive oil (2 tsp | 4 tsp)
- Cooking oil (2 tsp | 2 tsp)
- 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

- · Wash and dry produce.
- · Trim and thinly slice scallions, separating whites from greens. Roughly chop walnuts. Zest and quarter lemon. Drain and rinse beans.



2 MAKE GREMOLATA

 In a small bowl, combine scallion greens, walnuts, 2 tsp olive oil (4 tsp for 4 servings), juice from one lemon wedge (two wedges for 4), a pinch of lemon zest, a pinch of salt, and pepper.



3 MASH BEANS

- Heat a drizzle of oil in a small pot over medium-high heat. Add scallion whites: cook, stirring constantly, until fragrant and tender, 30-60 seconds.
- Stir in beans, stock concentrate, 1/4 cup water (1/2 cup for 4 servings), a pinch of salt, and pepper. Bring to a boil, then reduce to a low simmer. Cook, mashing about half the beans with the back of a wooden spoon, until beans are creamy and have thickened, 3-5 minutes.
- Remove from heat and stir in crème fraîche. Taste and season with salt and pepper if desired. Keep covered until ready to serve.



4 COOK PORK

- While beans cook, pat pork* dry with paper towels and season all over with Italian Seasoning, salt, and pepper.
- Heat a 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 to a cutting board and tent with foil to keep warm. Let pan cool for 1 minute, then wipe out pan.





5 MAKE PAN SAUCE

· Heat same pan over medium heat. Add iam. 1/4 cup water (1/2 cup for 4 servings). and 1 TBSP butter (2 TBSP for 4): cook. whisking, until butter has melted and sauce has thickened. 1-2 minutes. Remove from heat.



- Slice pork crosswise.
- Divide **beans** between shallow bowls and top with sliced pork. Spoon pan sauce over pork and top with gremolata. Serve with any remaining lemon wedges on the side.
- Slice chicken crosswise.



