

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz Broccoli



1/4 oz | 1/4 oz Rosemary



Demi-Baguette Contains: Soy, Wheat



10 oz | 20 oz Pork Chops



Chicken Stock Concentrate



5 tsp | 10 tsp Balsamic Vinegar



2 TBSP | 4 TBSP Garlic Herb Butter Contains: Milk



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 **6** Chicken Cutlets



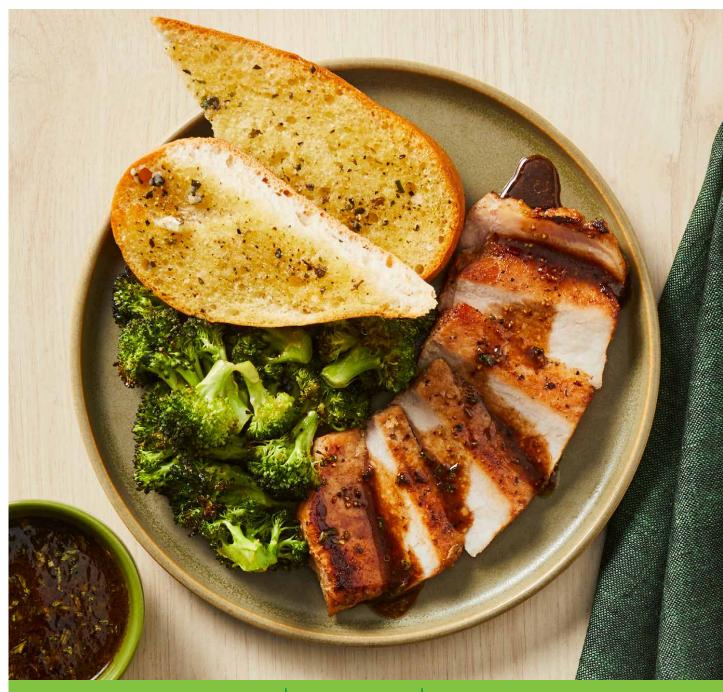
10 oz | **20 oz** Beef Tenderloin Steak

G Calories: 540

G Calories: 620

BALSAMIC ROSEMARY PORK CHOPS

with Garlic Toast & Broccoli



PREP: 5 MIN COOK: 20 MIN CALORIES: 580



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 Large pan
- · Paper towels
- 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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- (5) *Chicken is fully cooked when internal temperature reaches 165°.
- *Beef is fully cooked when internal temperature reaches 145°.



1 ROAST BROCCOL

- Adjust rack to top position and preheat oven to 425 degrees.
 Wash and dry produce.
- Cut broccoli into bite-size pieces if necessary. Toss on a baking sheet with a drizzle of oil, salt, and pepper.
- Roast on top rack until browned and tender, 15-20 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 (⅓ 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 broccoli between plates. Top pork with balsamic rosemary pan sauce and serve.
- 5 Thinly slice **chicken** or **beef** against the grain.

