# HELLO FRESH

## INGREDIENTS

**2 PERSON | 4 PERSON**

**1 Thumb | 2 Thumbs**
Ginger

**1 | 2**
Chili Pepper

**½ Cup | 1 Cup**
Jasmine Rice

**8 oz | 16 oz**
Broccoli

**10 oz | 20 oz**
Pork Chops

**1 | 2**
Apricot Jam

**1 | 2**
Chicken Stock Concentrate

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: 600

**10 oz | 20 oz**
$ Salmon
Contains: Fish

$ Calories: 760

# SWEET GINGER PORK CHOPS
## with Buttery Rice & Broccoli

**PREP: 10 MIN | COOK: 35 MIN | CALORIES: 640**

## HELLO

### APRICOT GINGER SAUCE

Jammy tartness meets warm, earthy spice for all-around sweet satisfaction.

### GET IT DOWN PAT

Why do we always ask you to pat your pork chops dry with paper towels? Blotting out as much moisture as possible allows the seasonings to really stick, and ensures even browning once the pork hits the hot pan for deliciously crispy, caramelized edges.

### BUST OUT

- Small pot
- Large bowl
- Plastic wrap
- Paper towels
- Medium pan
- Small bowl

- Kosher salt
- Black pepper
- Cooking oil (**1 TBSP** | **1 TBSP**)
- Butter (**1½ TBSP** | **1½ 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˚.

💲 *Chicken is fully cooked when internal temperature reaches 165˚.

💲 *Salmon is fully cooked when internal temperature reaches 145˚.

## 1 PREP

- **Wash and dry produce.** Peel and mince or grate **ginger**. Cut **broccoli florets** into bite-size pieces if necessary. Thinly slice **chili**.

## 2 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **half the ginger** and cook, stirring, until fragrant, 30 seconds.
- Add **rice**, **¾ cup water (1½ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.

## 3 STEAM BROCCOLI

- Place **broccoli** in a large microwave-safe bowl; cover tightly with plastic wrap and poke a few holes in wrap. Microwave until broccoli is tender, 1-2 minutes. Carefully uncover (watch out for steam!) and toss broccoli with salt and pepper. TIP: No microwave? No problem! Bring a medium pot of salted water to a boil. Add broccoli; cook until tender, 2-4 minutes. Drain; season with salt and pepper.

## 4 COOK PORK

- Meanwhile, pat **pork\*** dry with paper towels; season with **salt** and **pepper**.
- Heat a **drizzle of oil** in a medium 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. Wipe out pan.

💲 Swap in **chicken\*** or **salmon\*** for pork.
💲 Cook chicken until cooked through, 3-5 minutes per side, or cook salmon (skin sides down) until skin is crisp, 5-7 minutes, then flip and cook until cooked through, 1-2 minutes more.

## 5 MAKE SAUCE

- In a small bowl, combine **jam**, **stock concentrate**, and **2 TBSP water (4 TBSP for 4 servings)**.
- Heat a **drizzle of oil** in pan used for pork over medium heat. Add **remaining ginger** and cook until fragrant, 30 seconds.
- Pour in **jam mixture** and simmer until slightly thickened, 2-3 minutes. (TIP: If sauce seems too thick, stir in water a splash at a time.)
- Remove from heat and stir in **1 TBSP butter** until melted. Season with **salt** and **pepper**.

💲 Use pan used for chicken or
💲 salmon here.

## 6 FINISH & SERVE

- Thinly slice **pork** crosswise.
- Fluff **rice** with a fork; stir in **½ TBSP butter** and season with **salt** and **pepper**.
- Divide rice and **broccoli** between plates. Top rice with pork and drizzle with **sauce**. Garnish with **chili** to taste and serve.

💲 Thinly slice **chicken** crosswise (skip
💲 slicing salmon!).

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