



# HONEY-HARISSA BBQ PORK CHOPS

plus Garlicky Rice with Zucchini & Black Beans

## INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves  
Garlic



2 | 4  
Scallions



1 | 2  
Zucchini



1 | 2  
Black Beans



½ Cup | 1 Cup  
White Rice



10 oz | 20 oz  
Pork Chops



1 TBSP | 2 TBSP  
Harissa Powder



4 TBSP | 8 TBSP  
BBQ Sauce



2 tsp | 4 tsp  
Honey



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



## 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  
Chicken Cutlets

Calories: 790



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 830



## BUST OUT

- Small pot
- Paper towels
- Strainer
- Small bowl
- Large pan
- Whisk

- Kosher salt
  - Black pepper
  - Cooking oil (1 TBSP | 1 TBSP)
  - Sugar (¼ tsp | ½ 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.



## 1 START PREP & COOK RICE

- **Wash and dry produce.**
- Peel and mince or grate **garlic**. Trim and thinly slice **scallions**, separating whites from greens.
- Heat a **drizzle of oil** in a small pot over medium-high heat. Add garlic and **scallion whites**; cook, stirring, until fragrant, 30-45 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.



## 2 FINISH PREP

- While rice cooks, trim and quarter **zucchini** lengthwise; cut crosswise into ¼-inch-thick pieces.
- Drain and rinse **beans**.



## 3 COOK ZUCCHINI

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **zucchini** and season with **salt** and **pepper**; cook, stirring occasionally, until browned and tender, 5-7 minutes.
- Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan.



## 4 COOK PORK

- Pat **pork\*** dry with paper towels and season all over with **1 tsp harissa powder** (2 tsp for 4 servings), **salt**, and **pepper**. (Be sure to measure the harissa powder—we sent more!)
- Heat a **drizzle of oil** in pan used for zucchini 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 let rest at least 3 minutes. Wipe out pan and let cool slightly.



## 5 MIX HONEY BBQ SAUCE

- While pork cooks, in a small bowl, whisk **BBQ sauce**, **honey**, **1 TBSP water**, **1 tsp harissa powder**, **¼ tsp sugar**, a **pinch of salt**, and **pepper** to combine (2 TBSP water, 2 tsp harissa powder, and ½ tsp sugar for 4 servings). (Save remaining harissa powder for another use.)



## 6 COOK HONEY BBQ SAUCE

- In pan used for pork, bring **honey BBQ mixture** and **¼ cup water** (½ cup for 4 servings) to a simmer over medium heat. Cook, stirring occasionally, until slightly reduced, 1-2 minutes. (If glaze seems too thick, add more water 1 tsp at a time.)
- Turn off heat; stir in **1 TBSP butter** (2 TBSP for 4) until melted. Taste and season with **salt** and **pepper**.



## 7 FINISH & SERVE

- Fluff **rice** with a fork; stir in **zucchini** and **beans**. Taste and season with **salt** and **pepper** if desired.
- Slice **pork** crosswise.
- Divide rice between plates. Top with pork. Drizzle **honey BBQ sauce** over pork; top with **scallion greens**. Serve.

Slice **chicken** crosswise.

Swap in **chicken\*** for pork. Cook chicken until cooked through, 3-5 minutes per side.

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

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