

INGREDIENTS

2 PERSON | 4 PERSON





1/2 Cup | 1 Cup Jasmine Rice



Sweet Thai D Chili Sauce





¼ oz | ½ oz Cilantro



10 oz | 20 oz Pork Filet



6 oz | 12 oz Green Beans



Chicken Stock Concentrate



Ponzu Sauce Contains: Fish, Soy, Wheat



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.







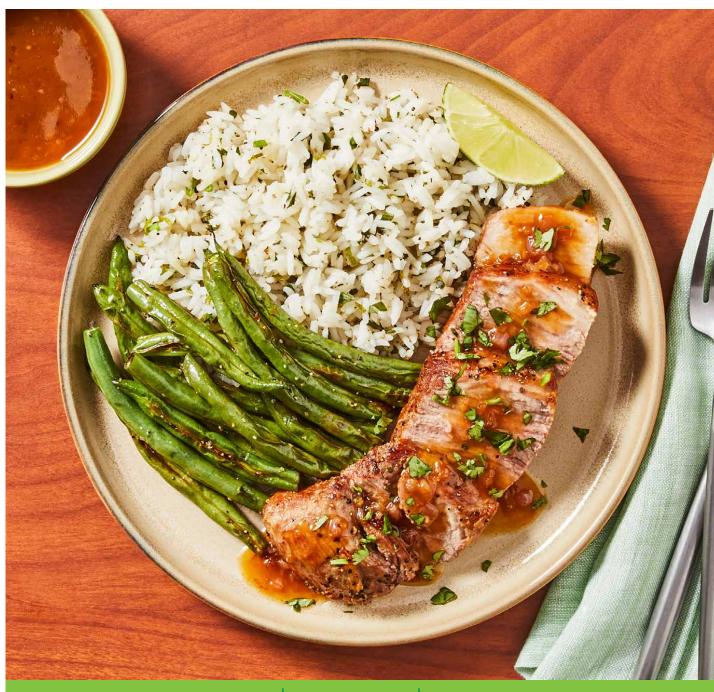
10 oz | **20 oz** Salmon Contains: Fish

G Calories: 550

G Calories: 720

SWEET THAI CHILI PORK FILET

with Zesty Rice & Roasted Green Beans



PREP: 10 MIN COOK: 35 MIN CALORIES: 570



HELLO

PONZU

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

WELL RESTED

Make sure to let the pork stand at least 5 minutes after it's done roasting. That extra time before slicing gives the juices a chance to settle and redistribute, keeping the meat nice and moist.

BUST OUT

- ZesterSmall pot
- Large panBaking sheet
- Paper towels
- 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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*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°.



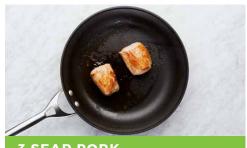
1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- Trim green beans if necessary. Halve, peel, and mince shallot. Zest and quarter lime. Roughly chop cilantro.



2 COOK RICE

- In a small pot, combine rice, ¾ cup water (1½ cups for 4 servings), and a big pinch of salt. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



3 SEAR PORK

- While rice cooks, pat pork* dry with paper towels; season all over with salt and pepper.
- Heat a drizzle of oil in a large pan over medium-high heat. Add pork and sear, turning occasionally, until browned all over, 4-8 minutes (it'll finish cooking in the next step). Remove pan from heat.
- Transfer pork to one side of a baking sheet.
- Swap in **chicken*** or **salmon*** for pork.
 Cook until chicken is 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.
 Transfer to a cutting board. (**Skip**roasting chicken or salmon.)



4 ROAST PORK & GREEN BEANS

- Toss green beans on opposite side of sheet from pork with a drizzle of oil, salt, and pepper.
- Roast on top rack until pork is cooked through and green beans are browned and tender. 10-12 minutes.
- Once pork is done, transfer to a cutting board to rest for 5 minutes. Thinly slice crosswise
- Slice **chicken** crosswise (skip slicing salmon).



5 MAKE PAN SAUCE

- Heat a drizzle of oil in pan used for pork over medium-high heat. Add shallot; cook until softened and slightly browned, 1-2 minutes.
- Stir in stock concentrate, chili sauce, ponzu, and ¼ cup water (⅓ cup for 4 servings). Bring to a simmer and cook until slightly reduced, 2-3 minutes.
- Stir in a big squeeze of lime juice to taste.
 Remove pan from heat; stir in 1 TBSP
 butter (2 TBSP for 4) until melted.



- Fluff rice with a fork; stir in lime zest and half the cilantro. Season with salt and pepper.
- Divide rice, green beans, and pork between plates. Top pork with pan sauce. Garnish everything with remaining cilantro. Serve with any remaining lime wedges on the side.