



SWEET THAI CHILI PORK FILET

with Zesty Rice & Roasted Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Shallot



1 | 2
Lime



¼ oz | ½ oz
Cilantro



½ Cup | 1 Cup
Jasmine Rice



10 oz | 20 oz
Pork Filet



6 oz | 12 oz
Green Beans



1 oz | 2 oz
Sweet Thai
Chili Sauce



1 | 2
Chicken Stock
Concentrate



6 ml | 12 ml
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
Chicken Cutlets

Calories: 550



10 oz | 20 oz
Salmon
Contains: Fish

Calories: 720



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

- Zester
- Large pan
- Small pot
- Baking 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**.



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**).



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.



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 (½ 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.



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.**)



6 FINISH & SERVE

- 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.