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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.

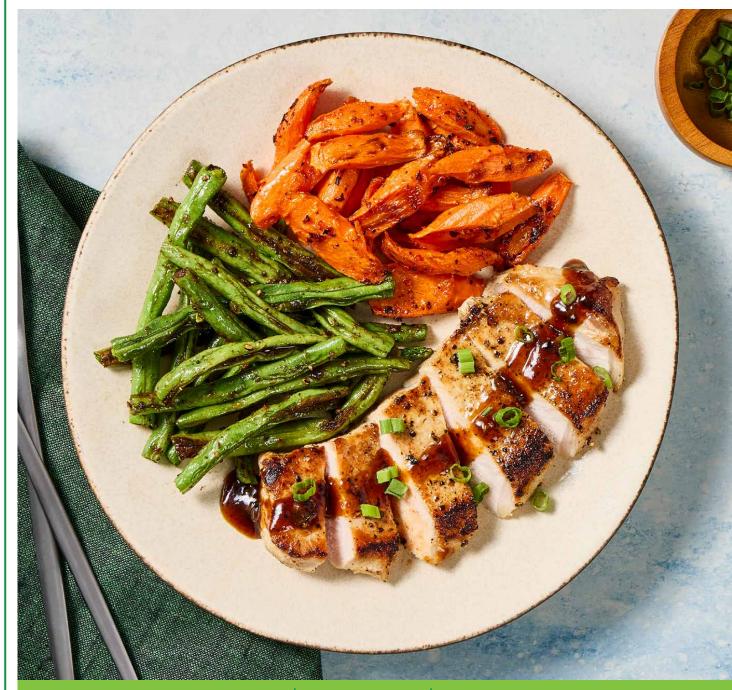




10 oz | 20 oz Chicken Cutlets 10 oz | 20 oz Seef Tenderloin Steak Calories: 530

# **SWEET 'N' SPICY APRICOT PORK CHOPS**

with Garlicky Green Beans & Chili-Roasted Carrots



PREP: 5 MIN COOK: 30 MIN CALORIES: 490

Galories: 450



# HELLO

# PONZU

A citrusy, umami-packed sauce that's savory, tart, and oh-so-delicious

## **HOT STUFF**

We recommend tasting the Korean chili flakes (they're spicy!) before seasoning the carrots. Add as much or as little as you like—you're the chef!

## **BUST OUT**

Large pan

- Peeler
- Baking sheet
   Aluminum foil
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 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

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

Chicken is fully cooked when internal temperature reaches 165°.



## **1 START PREP & ROAST CARROTS**

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim, peel, and cut carrots on a diagonal into ½-inch-thick pieces (if carrots are on the larger side, halve lengthwise first).
- Toss carrots on one side of a baking sheet with a **drizzle of oil**, **chili flakes** (use less if you prefer less heat), and **salt**. Roast on top rack for 10 minutes (you'll add more to the sheet then).



#### **2 FINISH PREP**

• Trim **green beans** if necessary. Trim and thinly slice **scallions**, separating whites from greens.



# Dat **parkt** dry with paper toweld

- 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 and cook until browned and cooked through,
  4-6 minutes per side. Turn off heat; transfer to a cutting board to rest and tent with foil to keep warm. Wipe out pan.
- Swap in chicken\* or beef\* for pork; cook
   chicken until browned and cooked through, 3-5 minutes per side, or cook beef to desired doneness, 4-7 minutes per side.



## **4 ROAST GREEN BEANS**

- Once carrots have roasted for 10 minutes, carefully toss green beans on empty side of sheet with a drizzle of oil, garlic powder, salt, and pepper.
- Return to top rack until veggies are browned and tender, 12-15 minutes more.



## **5 MAKE SAUCE**

- When veggies have 5 minutes of roasting remaining, heat a drizzle of oil in pan used for pork over medium heat. Add scallion whites; cook, stirring, until fragrant, 1 minute.
- Add jam, ponzu, Sriracha, and ¼ cup water (½ cup for 4 servings) to pan. Cook, stirring, until thickened, 1-3 minutes. TIP: If sauce seems too thick, stir in more water 1 tsp at a time.
- Remove from heat and stir in 1 TBSP butter (2 TBSP for 4) until melted. Season with salt and pepper to taste.
- Use pan used for chicken or beef here.



#### 6 FINISH & SERVE

- Slice pork crosswise.
- Divide pork and veggies between plates.
   Spoon sauce over pork and garnish with scallion greens. Serve.

Slice **chicken** or **beef** against the grain.