

## **INGREDIENTS**

2 PERSON | 4 PERSON



Carrots



10 oz | 20 oz Pork Chops



Veggie Stock Concentrate



Zucchini



2 Cloves | 4 Cloves Garlic



1 TBSP | 2 TBSP Fry Seasoning



Cannellini Beans



1TBSP | 1TBSP **Italian Seasoning** 



½ Cup | 1 Cup Mozzarella Cheese Contains: Milk



ANY ISSUES WITH YOUR ORDER?





# **HelloCustom**

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.

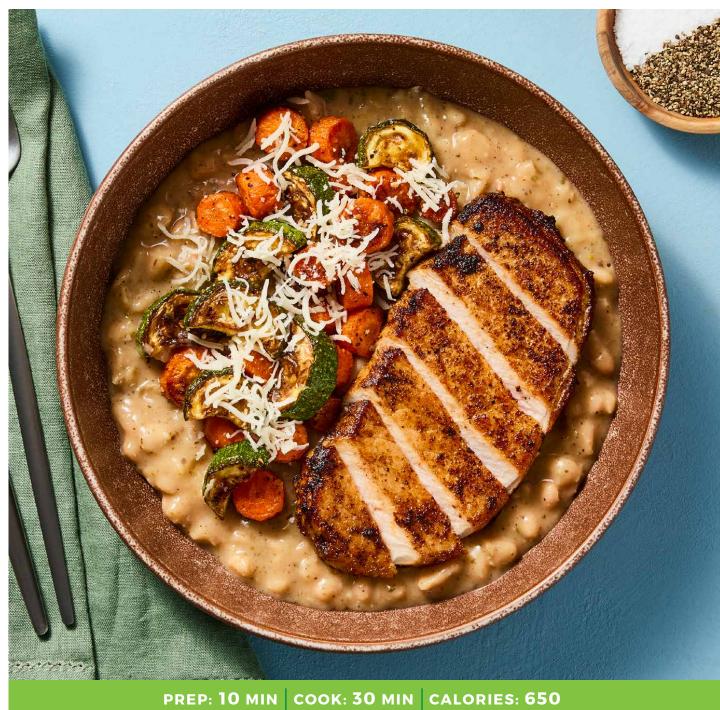


10 oz | 20 oz S Chicken Cutlets



# PORK CHOPS & CREAMY ITALIAN WHITE BEANS

with Cheesy Zucchini & Carrots





## HELLO

#### **CANNELLINI BEANS**

These white beans have an earthy flavor and tender texture.

#### DO THE MASH

For extra-smooth beans, use an immersion blender and add water as necessary.

### **BUST OUT**

- Peeler
- Aluminum foil
- Baking sheet
- Medium pot
- Paper towels
- Potato masher
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (3 tsp | 3 tsp)

#### **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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#### **1 PREP & ROAST VEGGIES**

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Trim, peel, and cut carrots into ½-inch rounds. Trim and halve zucchini lengthwise; cut crosswise into ½-inch-thick half-moons. Peel and mince or grate garlic.
- Toss carrots and zucchini on a baking sheet with a drizzle of oil (large drizzle for 4 servings), salt, and pepper.
- Roast on top rack until browned and tender, 20-25 minutes.



## **3 COOK BEANS**

- Heat a drizzle of oil in a medium pot over medium-high heat. Add garlic; cook, stirring, until fragrant, 30-60 seconds. Add beans and their liquid, stock concentrate, 1 tsp Italian Seasoning (2 tsp for 4 servings), and a pinch of sugar (we used 1/8 tsp for 2; 1/4 tsp for 4). Cook, stirring occasionally, until beans are warmed through, 3-5 minutes. Remove from heat.
- Add **half the mozzarella**. Mash beans with a potato masher or fork until mostly smooth and thickened (if you have an immersion blender, use it here for an extra-smooth mash). TIP: If beans seem too thick, stir in a splash of water.



#### 2 COOK PORK

- Meanwhile, pat **pork\*** dry with paper towels and season with Fry Seasoning, salt, and pepper.
- Heat a drizzle of oil in a large pan over medium heat. Add pork and cook until browned and cooked through, 4-6 minutes per side..
- Transfer to a cutting board and tent with foil to keep warm.
- Swap in chicken\* for pork. Cook until browned and cooked through, 3-5 minutes per side. Turn off heat; transfer to a cutting board.



## **4 FINISH & SERVE**

- Thinly slice **pork** crosswise.
- Divide beans between shallow bowls. Place pork and veggies atop beans in separate sections. Top veggies with **remaining** mozzarella. Serve.
- Thinly slice chicken crosswise.