



CREAMY RED PEPPER PORK CHOPS

with Rice & Roasted Zucchini

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
White Rice



1 | 2
Zucchini



2 | 4
Scallions



10 oz | 20 oz
Pork Chops



1 tsp | 2 tsp
Garlic Powder



1 | 2
Red Pepper Jam



2 | 4
Chicken Stock
Concentrates



2 TBSP | 4 TBSP
Crème Fraîche
Contains: Milk



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: 600



10 oz | 20 oz
Beef Tenderloin
Steak

Calories: 680



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 640



HELLO

RED PEPPER JAM

Tangy and sweet, this spread stars in a savory sauce that's perfect for juicy pork chops.

THE RICE IS RIGHT

The key to tender rice? Simmer until no water remains, then let sit covered off heat so the moisture redistributes.

BUST OUT

- Small pot
 - Aluminum foil
 - Large pan
 - 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°.

🍖 *Beef is fully cooked when internal temperature reaches 145°.



1 COOK RICE

- **Wash and dry produce.**
- In a small pot, combine **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.



4 COOK PORK

- While zucchini cooks, pat **pork*** dry with paper towels; season all over with **garlic powder, salt, and pepper**.
 - 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. Wipe out pan.
- 🍗 Swap in **chicken*** or **beef*** for pork.
- 🍖 Cook chicken until cooked through, 3-5 minutes per side, or cook beef to desired doneness, 5-7 minutes per side.



2 PREP

- Meanwhile, trim and halve **zucchini** lengthwise; cut crosswise into ¼-inch-thick half-moons. Trim and thinly slice **scallions**, separating whites from greens.



5 MAKE SAUCE

- Heat a **drizzle of oil** in pan used for pork over medium-low heat. Add **scallion whites** and cook, stirring occasionally, until softened and fragrant, 1-2 minutes.
- Stir in **jam, stock concentrates, ¼ cup water, and 1 TBSP butter (½ cup water and 2 TBSP butter for 4 servings)**; cook, stirring occasionally, until sauce has thickened, 2-4 minutes.
- Remove from heat and stir in **crème fraîche** until combined. Taste and season with **salt and pepper** if desired.



3 COOK ZUCCHINI

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **zucchini** and season with **salt and pepper**.
- Cook, stirring occasionally, until softened and lightly browned, 5-7 minutes (**7-10 minutes for 4 servings**). Turn off heat; transfer to a plate and tent with foil to keep warm. Wipe out pan.



6 FINISH & SERVE

- Fluff **rice** with a fork. Thinly slice **pork** crosswise.
 - Divide rice and **zucchini** between plates. Top rice with pork and drizzle with **pan sauce**. Garnish with **scallion greens** and serve.
- 🍗 Thinly slice **chicken** or **beef** against the grain.