

# **INGREDIENTS**

2 PERSON | 4 PERSON



Broccoli





¼ oz | ½ oz Cilantro



Chicken Stock Concentrate







1/2 Cup | 1 Cup Jasmine Rice



1 oz | 2 oz Sweet Thai Chili Sauce



10 oz | 20 oz Pork Filet



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.







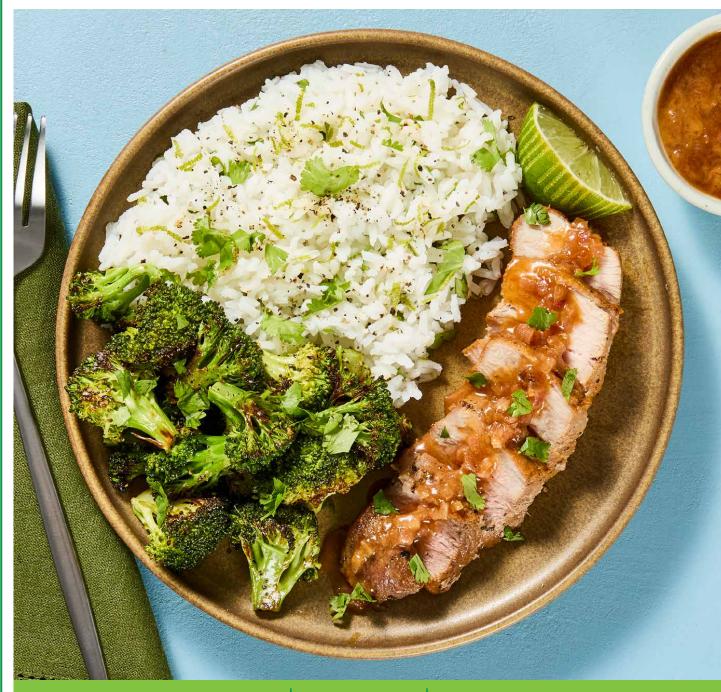
10 oz | **20 oz** Salmon Contains: Fish



Galories: 740

# **SWEET THAI CHILI PORK FILET**

with Zesty Rice & Roasted Broccoli



PREP: 10 MIN COOK: 35 MIN CALORIES: 590



## HELLO

#### **PONZU**

A citrus-infused umami-packed soy sauce that's sweet, savory, and tart all at once

## **SEAR-IOUS BUSINESS**

A restaurant-style sear goes beyond presentation—it helps pork develop a deep, rich flavor. For best results, pat your pork as dry as possible before seasoning, so it starts to brown and crisp as soon as it hits the pan.

#### **BUST OUT**

- Zester
- Large panBaking sheet
- Small pot
- 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°.
- (5) \*Salmon is fully cooked when internal temperature reaches 145°.



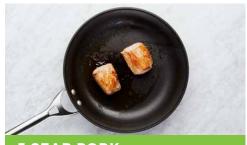
#### 1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- Cut broccoli into bite-size pieces 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 chicken until cooked through,
  4-6 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 to rest.



## **4 ROAST PORK & BROCCOLI**

- Toss broccoli 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 broccoli is browned and tender, 10-12 minutes.
- Once pork is done, transfer to a cutting board to rest for 5 minutes.
- Season **broccoli** and spread across entire sheet: roast as instructed.



#### **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.



## 6 FINISH & SERVE

• Thinly slice **pork** crosswise.

(Skip roasting!)

- Fluff rice with a fork; stir in lime zest and half the cilantro. Season with salt and pepper.
- Divide rice, broccoli, and pork between plates. Top pork with pan sauce. Garnish everything with remaining cilantro. Serve with any remaining lime wedges on the side.
- Thinly slice **chicken** crosswise; skip slicing **salmon**.