

INGREDIENTS

2 PERSON | 4 PERSON







Green Beans



1 Clove 2 Cloves Garlic



2 | 4 Scallions



10 oz | 20 oz Pork Chops



4 oz | 8 oz Tangy Tamarind Sauce Contains: Fish, Soy



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

2 PERSON | 4 PERSON

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

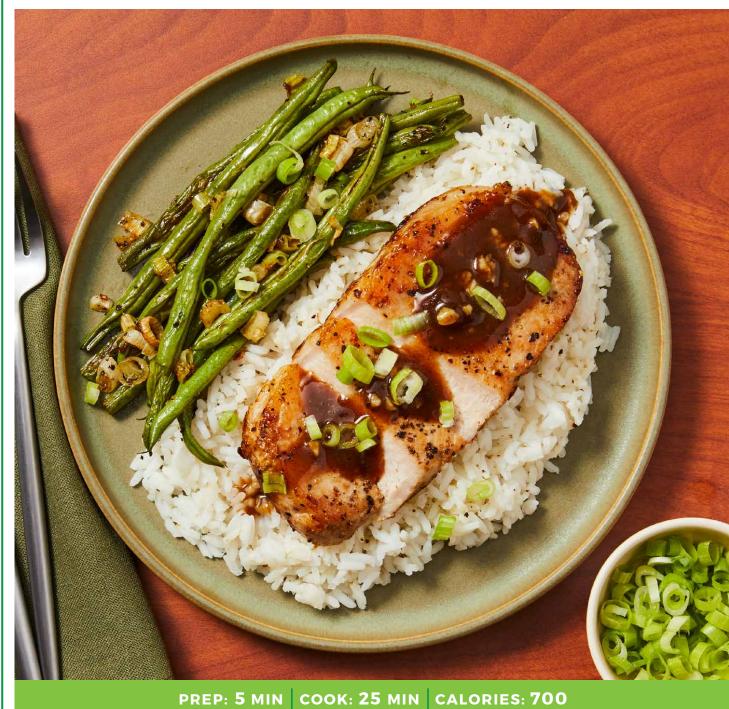


10 oz | 20 oz Chicken Cutlets



TANGY TAMARIND PORK CHOPS

with White Rice & Garlicky Green Beans





HELLO

TAMARIND SAUCE

This sweet 'n' sour condiment makes for a deliciously tangy-fruity pan sauce that's perfect on pork chops.

DIVIDE & CONQUER

Why separate scallion whites from greens? Whites are firmer and more oniony, while greens are mild and tender.

BUST OUT

- Small pot
- Large pan
- Baking sheet
- Whisk
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 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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1 COOK RICE

- · Adjust rack to top position and preheat oven to 425 degrees.
- In a small pot, combine rice, 11/4 cups water (21/4 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.



2 PREP

- While rice cooks, wash and dry produce.
- Trim green beans if necessary. Peel and mince or grate garlic. Trim and thinly slice **scallions**, separating whites from greens.



- Toss green beans, garlic, and scallion whites on a baking sheet with a drizzle of oil, salt, and pepper.
- Roast on top rack until green beans are browned and tender. 12-15 minutes.



4 COOK PORK

- 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. TIP: If pork begins to brown too quickly, reduce heat and cover.
- Turn off heat; transfer pork to a cutting board to rest for at least 5 minutes. Wipe out pan.
- Swap in chicken* for pork; cook until browned and cooked through, 3-5 minutes per side.



5 MAKE TAMARIND SAUCE

- Return pan used for pork to low heat. Add tamarind sauce and 1/4 cup water (1/2 cup for 4 servings); cook, stirring occasionally, until sauce is warmed through, 30-60 seconds.
- · Remove pan from heat; whisk in 1 TBSP butter (2 TBSP for 4) until melted and combined. TIP: If sauce seems too thick, add water a splash at a time until sauce reaches desired consistency.



6 FINISH & SERVE

- Fluff rice with a fork Taste and season with salt and pepper if desired.
- Slice pork crosswise.
- Divide rice and green beans between plates in separate sections. Place pork atop rice and spoon as much sauce as you like over the top. Garnish everything with scallion greens and serve.
- Slice chicken crosswise.



