



CUBAN-STYLE SAZÓN PORK CHOPS

plus Rice & Beans, Garlic Oil & Tomato Salad

INGREDIENTS

2 PERSON | 4 PERSON



3 Cloves | 6 Cloves
Garlic



1 | 2
Tomato



1 | 2
Onion



1 | 2
Long Green Pepper



½ Cup | 1 Cup
Jasmine Rice



5 tsp | 10 tsp
White Wine Vinegar



1 | 2
Loisa Organic Sazón
Seasoning



1 | 2
Black Beans



10 oz | 20 oz
Pork Chops



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.



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

Calories: 880



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 920

LOISA ORGANIC SAZÓN SEASONING

Loisa brings classic Latin flavors right to your kitchen. Born en Nueva York, our seasonings are made with only natural ingredients so all of us can enjoy the vibrancy of Latin foods and culture for generations to come.





BUST OUT

- 2 Small pots
- Medium bowl
- Paper towels
- Large pan
- Small bowl
- Plastic wrap

- Kosher salt
 - Black pepper
 - Cooking oil (2 TBSP + 4 tsp | 4 TBSP + 4 tsp)
 - Sugar (¾ tsp | 1½ 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.



1 PREP

- **Wash and dry produce.**
- Peel and mince or grate **garlic**. Cut **tomato** into ¼-inch-thick wedges. Have, peel, and thinly slice **half the onion**; finely dice remaining onion. Core, deseed, and dice **green pepper** into ¼-inch pieces.



2 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **1 tsp garlic (2 tsp for 4 servings)** and cook, stirring, until fragrant, 30-60 seconds.
- Stir in **rice**, **¾ cup water**, and **½ tsp salt (1½ cups water and 1 tsp salt for 4)**. 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.



3 MAKE TOMATO SALAD

- While rice cooks, in a medium bowl, combine **tomato**, **sliced onion**, **vinegar**, **½ tsp sugar**, **¼ tsp salt**, and **pepper (1 tsp sugar and ½ tsp salt for 4 servings)**. Set aside, stirring occasionally, until ready to serve.



4 COOK BEANS

- Heat a **large drizzle of oil** in a second small pot over medium-high heat. Add **green pepper**, **diced onion**, **1 tsp Loisa Organic Sazón Seasoning**, **½ tsp salt**, and **pepper (2 tsp Loisa Organic Sazón Seasoning and 1 tsp salt for 4 servings)**. Cook, stirring occasionally, until veggies are browned and slightly tender, 3-4 minutes.
- Stir in **beans and their liquid** and **¼ tsp sugar (½ tsp for 4)**. Cook, stirring occasionally, until warmed through and slightly reduced, 2-3 minutes.
- Taste and season with **salt** and **pepper** if desired. Keep covered off heat until ready to serve.



5 COOK PORK

- While beans cook, pat **pork*** dry with paper towels. Season all over with **remaining Loisa Organic Sazón Seasoning**, a **pinch of 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 the pork begins to brown too quickly, reduce heat to medium.**
- Transfer to a cutting board and let rest for at least 5 minutes.

- Swap in **chicken*** for pork. Cook until browned and cooked through, 3-5 minutes per side. Transfer to a cutting board.



6 MAKE GARLIC OIL

- Meanwhile, in a small microwave-safe bowl, combine **remaining garlic**, **2 TBSP oil**, and **¼ tsp salt (4 TBSP oil and ½ tsp salt for 4 servings)**. Cover tightly with plastic wrap and microwave for 60 seconds. Carefully uncover and stir.



7 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)**.
- Slice **pork** crosswise.
- Divide rice, **beans**, and **tomato salad (draining first)** between plates in separate sections. Top rice with pork and drizzle with **garlic oil**. Serve.

- Slice **chicken** crosswise.

SHARE YOUR #HELLOFRESHPICS WITH US @HELLOFRESH

(646) 846-3663 | HELLOFRESH.COM

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

*Chicken is fully cooked when internal temperature reaches 165°.