



PORK CHOPS WITH PEPPER JAM PAN SAUCE

plus Smoky Creamed Lentils & Roasted Carrots

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Carrots



2 | 4
Scallions



1 | 2
Lentils



1 | 2
Chicken Stock Concentrate



4 TBSP | 8 TBSP
Smoky Red Pepper Crema
Contains: Milk



1 tsp | 2 tsp
Chili Powder



10 oz | 20 oz
Pork Chops



2 TBSP | 4 TBSP
Crème Fraîche
Contains: Milk



1 | 2
Red Pepper Jam



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: 800



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 830



BUST OUT

- Peeler
- Baking sheet
- Can opener
- Strainer
- Small pot
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 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 ROAST CARROTS

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces (**if carrots are on the larger side, halve lengthwise first**).
- Toss carrots on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast on top rack until browned and tender, 20-25 minutes.



2 PREP

- While carrots roast, trim and thinly slice **scallions**, separating whites from greens. Drain and rinse **lentils**.



3 START LENTILS

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **scallion whites**. Cook, stirring, until fragrant, 30 seconds.
- Add **lentils, stock concentrate, red pepper crema, chili powder, and 2 TBSP water (4 TBSP for 4 servings)**; stir until combined. Bring to a simmer, then reduce heat to low. Cook, stirring occasionally, until heated through, 6-8 minutes. **TIP: If lentils seem too soupy, increase the heat under the pot and cook until thickened to your liking.**



4 COOK PORK

- Meanwhile, 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; cook until browned and cooked through, 3-4 minutes per side. (**If pork begins to brown too quickly, lower heat.**) Turn off heat; transfer to a plate. Wipe out pan.

- 🔄 Swap in **chicken*** for pork. Cook until browned and cooked through, 3-5 minutes per side.



5 FINISH LENTILS

- Stir **crème fraîche** and **1 TBSP butter (2 TBSP for 4 servings)** into pot with **lentils**. Taste and season with **salt and pepper** if desired.



6 MAKE PAN SAUCE

- Heat pan used for pork over medium heat; add **¼ cup water, jam, and 1 TBSP butter (½ cup water and 2 TBSP butter for 4 servings)**. Cook, stirring, until butter has melted and sauce has thickened, 1-2 minutes.



7 FINISH & SERVE

- Thinly slice **pork** crosswise.
- Divide pork, **creamed lentils**, and **carrots** between plates in separate sections. Spoon **pepper jam sauce** over pork; sprinkle with **scallion greens**. Serve.

- 🔄 Thinly slice **chicken** crosswise.

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

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