

INGREDIENTS

2 PERSON | 4 PERSON



Scallions



1 2 Cannellini Beans



10 oz | 20 oz Pork Chops



½ oz | 1 oz Walnuts **Contains: Tree Nuts**



1 2 Chicken Stock Concentrate



1 TBSP | 2 TBSP Italian Seasoning



1 | 1 Lemon



2 TBSP | 4 TBSP Crème Fraîche Contains: Milk



Red Pepper 🖠



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

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



10 oz | 20 oz Chicken Cutlets



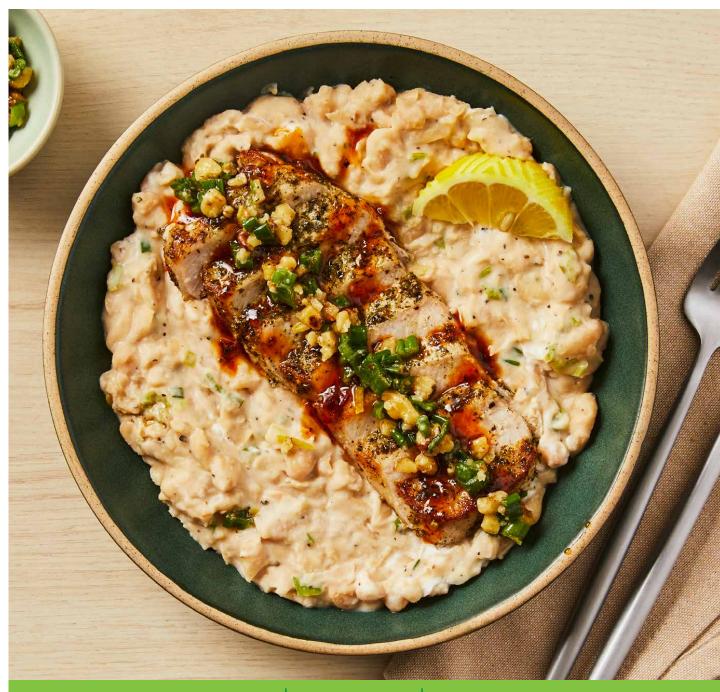


10 oz | 20 oz Bavette Steak

Calories: 740

HERBED PORK CHOPS WITH WALNUT GREMOLATA

over Stewed White Beans



PREP: 5 MIN COOK: 30 MIN CALORIES: 690



HELLO

WALNUT GREMOLATA

Walnuts add a toasty crunch to this fresh Italian topping that's perfect with pork.

YOU DO YOU

Adjust the gremolata's flavors to your liking, adding more lemon for acidity and more garlic for aromatic depthafter all, you're the chef!

BUST OUT

Paper towels

Aluminum foil

• Large pan

Whisk

- Zester
- Strainer
- Small bowl
- Small pot
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 4 tsp)
- 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.

HOW WAS YOUR MEAL?



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

- *Chicken is fully cooked when internal temperature
- *Steak is fully cooked when internal temperature reaches 145°.



1 PREP

- · Wash and dry produce.
- Trim and thinly slice **scallions**, separating whites from greens. Roughly chop walnuts. Zest and quarter lemon. Drain and rinse beans.



2 MAKE GREMOLATA

• In a small bowl, combine scallion greens, walnuts, 2 tsp olive oil (4 tsp for 4 servings). juice from one lemon wedge (two wedges for 4), a pinch of lemon zest, a pinch of salt, and pepper.



- Heat a drizzle of oil in a small pot over medium-high heat. Add scallion whites: cook, stirring constantly, until fragrant and tender. 30-60 seconds.
- Stir in beans, stock concentrate, 1/4 cup water (1/2 cup for 4 servings), a pinch of salt, and pepper. Bring to a boil, then reduce to a low simmer. Cook, mashing about half the beans with the back of a wooden spoon, until beans are creamy and have thickened. 3-5 minutes.
- Remove from heat and stir in crème fraîche. Taste and season with salt and pepper if desired. Keep covered until ready to serve.



4 COOK PORK

- While beans cook, pat **pork*** dry with paper towels and season all over with Italian Seasoning, 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
- Turn off heat; transfer to a cutting board and tent with foil to keep warm. Let pan cool for 1 minute, then wipe out pan.
- Swap in **chicken*** or **steak*** for pork: cook chicken until browned and cooked through, 3-5 minutes per side, or cook steak to desired doneness. 5-7 minutes per side.



· Heat same pan over medium heat. Add jam, 1/4 cup water (1/2 cup for 4 servings), and 1 TBSP butter (2 TBSP for 4): cook, whisking. until butter has melted and sauce has thickened. 1-2 minutes. Remove from heat.



- Slice pork crosswise.
- Divide beans between shallow bowls and top with sliced pork. Spoon pan sauce over pork and top with gremolata. Serve with any remaining lemon wedges on the side.
- Slice **chicken** or **steak** against the grain. **(3)**