



SWEET GINGER PORK CHOPS

with Buttery Rice & Roasted Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 2 Thumbs
Ginger



1 | 2
Chili Pepper



½ Cup | 1 Cup
Jasmine Rice



6 oz | 12 oz
Green Beans



10 oz | 20 oz
Pork Chops



1 | 2
Apricot Jam



1 | 2
Chicken Stock
Concentrate



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

Calories: 650



10 oz | 20 oz
Salmon
Contains: Fish

Calories: 810



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 680



HELLO

APRICOT GINGER SAUCE

Jammy tartness meets warm, earthy spice for all-around sweet satisfaction.

SO A-PEELING

To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion, carving away the skin.

BUST OUT

- Small pot
 - Baking sheet
 - Paper towels
 - Medium pan
 - Small bowl
 - Kosher salt
 - Black pepper
 - Cooking oil (5 tsp | 5 tsp)
 - Butter (2 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?



Scan here to rate your recipe!



Share your #HelloFreshPics with us @HelloFresh



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Peel and mince or grate **ginger**. Trim **green beans** if necessary. Thinly slice **chili**.



2 COOK RICE

- Heat a **large drizzle of oil** in a small pot over medium-high heat. Add **half the ginger** and cook, stirring, until fragrant, 30 seconds.
- Add **rice**, **¾ cup water** (1½ 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.



3 ROAST GREEN BEANS

- While rice cooks, toss **green beans** on a baking sheet with a **drizzle of oil** and a **big pinch of salt and pepper**.
- Roast on top rack until browned and tender, 12-15 minutes.



4 COOK PORK

- Meanwhile, pat **pork*** dry with paper towels; season with **salt** and **pepper**.
- Heat a **drizzle of oil** in a medium pan over medium-high heat. Add pork and cook until browned and cooked through, 4-6 minutes per side.
- Turn off heat; transfer to a cutting board. Wipe out pan.

- 🔄 Swap in **chicken*** or **salmon*** for pork.
- 🔄 Cook chicken until cooked through, 3-5 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.



5 MAKE SAUCE

- In a small bowl, combine **jam**, **stock concentrate**, and **¼ cup water** (½ cup for 4 servings).
- Heat a **drizzle of oil** in pan used for pork over medium heat. Add **remaining ginger** and cook until fragrant, 30 seconds.
- Pour in **jam mixture** and simmer until slightly thickened, 2-3 minutes.
- Remove from heat and stir in **1 TBSP butter** until melted. Season with **salt** and **pepper**.

- 🔄 Use pan used for chicken or salmon here.



6 FINISH & SERVE

- Thinly slice **pork** crosswise.
- Fluff **rice** with a fork; stir in **1 TBSP butter** and season with **salt** and **pepper**.
- Divide rice and **green beans** between plates. Top rice with pork and drizzle with **sauce**. Garnish with **chili** to taste and serve.
- 🔄 Thinly slice **chicken** crosswise (**skip slicing salmon!**).

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

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

🔄 *Salmon is fully cooked when internal temperature reaches 145°.