



# MISO PEACH PORK CHOPS

with Ginger-Lime Rice & Green Beans

## INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 2 Thumb 1 Clove(s) | 2 Clove(s)  
Ginger



Garlic



1 | 1  
Lime



10 oz | 20 oz  
Pork Chops



6 oz | 12 oz  
Green Beans



½ Cup(s) | 1 Cup(s)  
Jasmine Rice



1 | 2  
Peach Jam



1 | 2  
Miso Sauce Concentrate  
Contains: Soy



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: 620



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 660





HELLO

## MISO PEACH PAN SAUCE

Sweet peach jam and umami-packed miso sauce concentrate team up to make an epic pork chop topper.

### LET IT BE

Let the pork stand at least 5 minutes after cooking. The extra time before slicing gives the juices a chance to redistribute, keeping the meat moist.

### BUST OUT

- Zester
  - Small pot
  - Paper towels
  - Large pan
  - Baking sheet
  - Kosher Salt
  - Black Pepper
  - Cooking Oil
  - Butter
- 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 450 degrees. **Wash and dry produce.**
- Peel and mince **ginger**. Peel and mince **garlic**. Zest and quarter **lime**.



### 4 ROAST GREEN BEANS

- While pork cooks, trim **green beans** if necessary. Toss on a baking sheet with a **drizzle of oil, salt, and pepper**.
- Roast on top rack until browned and tender, 10-12 minutes.



### 2 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **half the ginger** and cook until fragrant, 30 seconds.
- Stir in **rice, ¾ cup water (1½ cups for 4 servings)**, and a **big 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.



### 5 MAKE SAUCE

- Return pan used for pork to medium heat. Add a **drizzle of oil, garlic, and remaining ginger**. Cook, stirring, until fragrant, 30 seconds.
- Add **¼ cup water (½ cup for 4 servings), jam, and miso sauce concentrate**. Cook, stirring, until thickened, 3-4 minutes.
- Remove pan from heat and stir in **2 TBSP butter (4 TBSP for 4)** until melted. Stir in a **squeeze of lime juice** to taste.



### 3 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.
- Turn off heat; transfer pork to a plate. Wipe out pan.

🔄 Swap in **chicken\*** for pork.



### 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lime zest** and a **pinch of salt** if necessary.
- Divide rice, **pork**, and **green beans** between plates. Drizzle pork with **sauce** and serve with any **remaining lime wedges** on the side.

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

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