



# MISO PEACH PORK CHOPS

with Ginger-Lime Rice & Green Beans

## INGREDIENTS

2 PERSON | 4 PERSON



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



1 Clove(s) | 2 Clove(s) Garlic



1 | 1 Lime



10 oz | 20 oz Pork Chops



6 oz | 12 oz Green Beans



1/2 Cup(s) | 1 Cup(s) Jasmine Rice



1 | 2 Peach Jam



1 | 2 Miso Sauce Concentrate  
Contains: Soy



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## 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: 630



10 oz | 20 oz  
Salmon  
Contains: Fish

Calories: 790



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
- Cooking Oil
- Kosher Salt
- Black Pepper
- Butter
- Contains: Milk

### MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

*For HelloCustom nutritional information, please refer to HelloFresh.com.*

### HOW WAS YOUR MEAL?



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### 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**.



### 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.



### 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** or **salmon** for pork.
- 🕒 Cook chicken until cooked through, 4-6 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.



### 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.



### 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.



### 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°.

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