



SWEET 'N' SPICY APRICOT PORK CHOPS

with Garlicky Broccoli & Chili-Roasted Carrots

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Carrots



8 oz | 16 oz
Broccoli



2 | 4
Scallions



1 tsp | 2 tsp
Garlic Powder



1 tsp | 2 tsp
Sriracha



1 | 2
Apricot Jam



12 ml | 24 ml
Ponzu Sauce
Contains: Fish,
Soy, Wheat



1 tsp | 2 tsp
Korean Chili
Flakes



10 oz | 20 oz
Pork Chops



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WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
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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: 480



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 510



HELLO

PONZU

A citrusy umami-packed sauce that's equal parts sweet and tart

HOT STUFF

We recommend tasting the Korean chili flakes (they're spicy!) before seasoning the carrots. Add as much or as little as you like—you're the chef!

BUST OUT

- Peeler
- Baking sheet
- Paper towels
- Large pan
- Aluminum foil
- Kosher Salt
- Black Pepper
- Cooking Oil
- 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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PREP & 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 one side of a baking sheet with a **drizzle of oil**, **chili flakes** (**use less if you prefer less heat**), and **salt**. Roast on top rack for 5 minutes (**you'll add more to the sheet then**).



4 ROAST BROCCOLI

- Once carrots have roasted for 5 minutes, carefully toss **broccoli** on opposite side of sheet with a **drizzle of oil**, **garlic powder**, **salt**, and **pepper**.
- Return to top rack until veggies are browned and tender, 15-20 minutes more.



2 FINISH PREP

- Cut **broccoli** into bite-sized pieces if necessary. Trim and thinly slice **scallions**, separating whites from greens.



5 MAKE SAUCE

- Once veggies are almost done roasting, heat a **drizzle of oil** in pan used for pork over medium heat. Add **scallion whites**; cook, stirring, until fragrant, 1 minute.
- Add **jam**, **ponzu**, **Sriracha**, and **¼ cup water** (**½ cup for 4 servings**) to pan. Cook, stirring, until thickened, 1-3 minutes. **TIP: If sauce seems too thick, stir in more water 1 tsp at a time.**
- Remove from heat and stir in **1 TBSP butter** (**2 TBSP for 4**) until melted. Season with **salt** and **pepper** to taste.

Use pan used for **chicken** here.



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 to a cutting board to rest and tent with foil to keep warm. Wipe out pan.

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



6 FINISH & SERVE

- Slice **pork** crosswise.
- Divide pork and **veggies** between plates. Spoon **sauce** over pork and garnish with **scallion greens**. Serve.

Slice **chicken** crosswise.

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

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