

# **INGREDIENTS**

2 PERSON | 4 PERSON



Carrots



1 tsp | 2 tsp Garlic Powder



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



8 oz | 16 oz Broccoli



Scallions



1 tsp | 2 tsp Sriracha



1 | 2 Apricot Jam



1 tsp 2 tsp Korean Chili Flakes



10 oz | 20 oz Pork Chops



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.

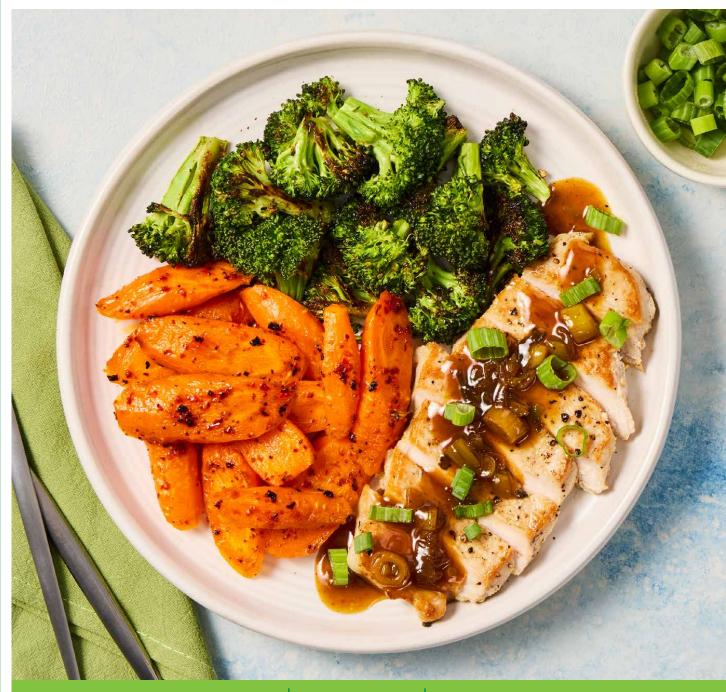


10 oz | 20 oz S Chicken Cutlets



# **SWEET 'N' SPICY APRICOT PORK CHOPS**

with Garlicky Broccoli & Chili-Roasted Carrots



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
- Kosher Salt
- Black Pepper
- Cooking Oil
- Large pan
- Aluminum foil
- 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 vou'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).



#### **2 FINISH PREP**

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



## **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.



#### **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.



## **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 (1/3 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.



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