



# HERBED PORK CHOPS WITH WALNUT GREMOLATA

over Stewed White Beans

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Scallions



½ oz | 1 oz  
Walnuts  
Contains: Tree Nuts



1 | 1  
Lemon



2 TBSP | 4 TBSP  
Crème Fraîche  
Contains: Milk



1 TBSP | 2 TBSP  
Italian Seasoning



1 | 2  
Cannellini Beans



1 | 2  
Red Pepper Jam



10 oz | 20 oz  
Pork Chops



1 | 2  
Chicken Stock Concentrate



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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  
\$ Bavette Steak  
\$ Calories: 740



10 oz | 20 oz  
\$ Chicken Cutlets  
\$ Calories: 660



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 690



HELLO

## WALNUT GREMOLATA

Walnuts add a toasty crunch to this fresh Italian topping that's perfect with pork.

### YOU DO YOU

Adjust the gremolata's flavors to your liking, adding more lemon for acidity and more garlic for aromatic depth—after all, you're the chef!

### BUST OUT

- Zester
- Strainer
- Small bowl
- Small pot
- Paper towels
- Large pan
- Aluminum foil
- Whisk
- Kosher Salt
- Black Pepper
- Olive Oil
- 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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### 1 PREP

- **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Roughly chop **walnuts**. Zest and quarter **lemon**. Drain and rinse **beans**.



### 2 MAKE GREMOLATA

- In a small bowl, combine **scallion greens**, **walnuts**, **2 tsp olive oil** (4 tsp for 4 servings), **juice from one lemon wedge** (two wedges for 4), a **pinch of lemon zest**, a **pinch of salt**, and **pepper**.



### 3 MASH BEANS

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **scallion whites**; cook, stirring constantly, until fragrant and tender, 30-60 seconds.
- Stir in **beans**, **stock concentrate**, **¼ cup water** (½ cup for 4 servings), a **pinch of salt**, and **pepper**. Bring to a boil, then reduce to a low simmer. Cook, mashing about half the beans with the back of a wooden spoon, until beans are creamy and have thickened, 3-5 minutes.
- Remove from heat and stir in **crème fraîche**. Taste and season with **salt** and **pepper** if desired. Keep covered until ready to serve.



### 4 COOK PORK

- While beans cook, pat **pork\*** dry with paper towels and season all over with **Italian Seasoning**, **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 and tent with foil to keep warm. Let pan cool for 1 minute, then wipe out pan.

- 🔄 Swap in **chicken\*** or **steak\*** for pork; cook chicken until browned and cooked through, 3-5 minutes per side, or cook steak to desired doneness, 5-7 minutes per side.



### 5 MAKE PAN SAUCE

- Heat same pan over medium heat. Add **jam**, **¼ cup water** (½ cup for 4 servings), and **1 TBSP butter** (2 TBSP for 4); cook, whisking, until butter has melted and sauce has thickened, 1-2 minutes. Remove from heat.



### 6 FINISH & SERVE

- Slice **pork** crosswise.
- Divide **beans** between shallow bowls and top with sliced pork. Spoon **pan sauce** over pork and top with **gremolata**. Serve with any **remaining lemon wedges** on the side.
- 🍴 Slice **chicken** or **steak** against the grain.

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

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

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