

# **INGREDIENTS**

2 PERSON | 4 PERSON



Green Beans



10 oz | 20 oz Pork Chops



1/4 oz | 1/4 oz

Rosemary

Chicken Stock Concentrate



Demi-Baguette Contains: Soy, Wheat



5 tsp | 10 tsp Balsamic Vinegar



2 TBSP | 4 TBSP Garlic Herb Butter Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER





# **HelloCustom**

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



10 oz | 20 oz 3 Beef Tenderloin Steak



10 oz | 20 oz **6** Chicken Cutlets



G Calories: 560

# **BALSAMIC ROSEMARY PORK CHOPS**

with Garlic Toast & Green Beans



PREP: 5 MIN



#### **HELLO**

#### **GARLIC HERB BUTTER**

Aromatic and herbaceous, this butter has a luxurious flavor.

#### LET IT BE

Let the pork stand at least 5 minutes after cooking so the juices have a chance to settle—they keep the meat nice and moist.

#### **BUST OUT**

- · Baking sheet
- Large pan
- · Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (2 tsp | 4 tsp)

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

\$\displays \text{\*Beef is fully cooked when internal temperature reaches 145°.} \*Chicken is fully cooked when internal temperature



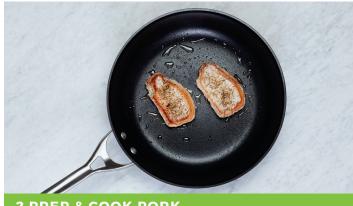
#### **1 ROAST GREEN BEANS**

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- 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, 12-15 minutes.



#### **3 MAKE PAN SAUCE**

- Heat a drizzle of oil in same pan over medium-high heat. Add **chopped rosemary**; cook, stirring, until fragrant, 30 seconds.
- Stir in stock concentrate, vinegar, ¼ cup water (½ cup for 4 servings), and 2 tsp sugar (4 tsp for 4). Bring to a simmer and cook, stirring occasionally, until slightly reduced, 3-4 minutes. Season generously with **pepper**.
- Turn off heat. Stir in half the garlic herb butter until melted (you'll use the rest in the next step).



## **2 PREP & COOK PORK**

- Meanwhile, strip **rosemary leaves** from stems; finely chop leaves until you have 1 tsp (2 tsp for 4 servings).
- 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; cook until browned and cooked through, 4-6 minutes per side.
- Turn off heat; transfer pork to a cutting board. Wipe out pan.
- Swap in **beef\*** or **chicken\*** for pork; cook beef to desired doneness, 4-7 minutes per side, or cook chicken until cooked through, 3-5 minutes per side. Transfer to a cutting board to rest.



### **4 FINISH & SERVE**

- Halve **baguette** lengthwise and toast; spread cut sides with remaining garlic herb butter. Season with salt and pepper. Halve on a diagonal.
- Thinly slice pork.
- Divide pork, garlic bread, and green beans between plates. Top pork with **balsamic rosemary pan sauce** and serve.



