# BALSAMIC ROSEMARY PORK CHOPS

## with Garlic Herb Toast & Roasted Green Beans

**PREP: 5 MIN | COOK: 20 MIN | CALORIES: 590**

HELLO FRESH

## INGREDIENTS

**2 PERSON | 4 PERSON**

- **6 oz | 12 oz** Green Beans
- **¼ oz | ¼ oz** Rosemary
- **1 | 2** Demi-Baguette — Contains: Soy, Wheat
- **10 oz | 20 oz** Pork Chops**
- **1 | 2** Chicken Stock Concentrate
- **5 tsp | 10 tsp** Balsamic Vinegar
- **2 TBSP | 4 TBSP** Garlic Herb Butter — Contains: Milk

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

## HelloCustom

**2 PERSON | 4 PERSON**

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.

- **10 oz | 20 oz** Beef Tenderloin
- Calories: 580



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HELLO FRESH

## HELLO

### ROSEMARY

This versatile herb has a slightly piney flavor, making it the perfect complement to tangy-sweet balsamic vinegar.

## LET IT BE

Make sure to let the pork stand at least 5 minutes after it's done cooking. That extra time before slicing gives the juices a chance to settle and redistribute, keeping the meat nice and moist.

## BUST OUT

- Baking sheet
- Paper towels
- Large pan
- 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°.

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

## 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.

## 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*** for pork; cook to desired doneness, 4-7 minutes per side.

## 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** (⅓ 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 and stir in **half the garlic herb butter** until melted (you'll use the rest in the next step).

## 4 FINISH & SERVE

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

WK 6-5

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