



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
Colavita Aged
Balsamic Vinegar
of Modena



2 TBSP | 4 TBSP
Garlic Herb
Butter
Contains: Milk

HELLO

ROSEMARY

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

BALSAMIC ROSEMARY PORK CHOPS

with Colavita Aged Balsamic Vinegar of Modena, Garlic Herb Toast & Roasted Green Beans



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

COLAVITA
Season your world

COLAVITA AGED BALSAMIC VINEGAR OF MODENA

Colavita Aged Balsamic Vinegar of Modena IGP is a traditional, premium vinegar with intense flavor. Try as a glaze over meat or fish, or toss with Colavita EVOO and salad greens.



HELLO FRESH

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)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com

*Pork 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.



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, Colavita Aged Balsamic Vinegar of Modena, 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.



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.

WK 21-5