

INGREDIENTS

2 PERSON | 4 PERSON

1/4 oz | 1/4 oz

Rosemary



6 oz | 12 oz Green Beans



10 oz | 20 oz Pork Chops



1 | 2 Chicken Stock Concentrate



1 | 2 Demi-Baguette Contains: Soy, Wheat



5 tsp | 10 tsp Colavita Aged Balsamic Vinegar of Modena



2 TBSP | 4 TBSP Garlic Herb Butter Contains: Milk

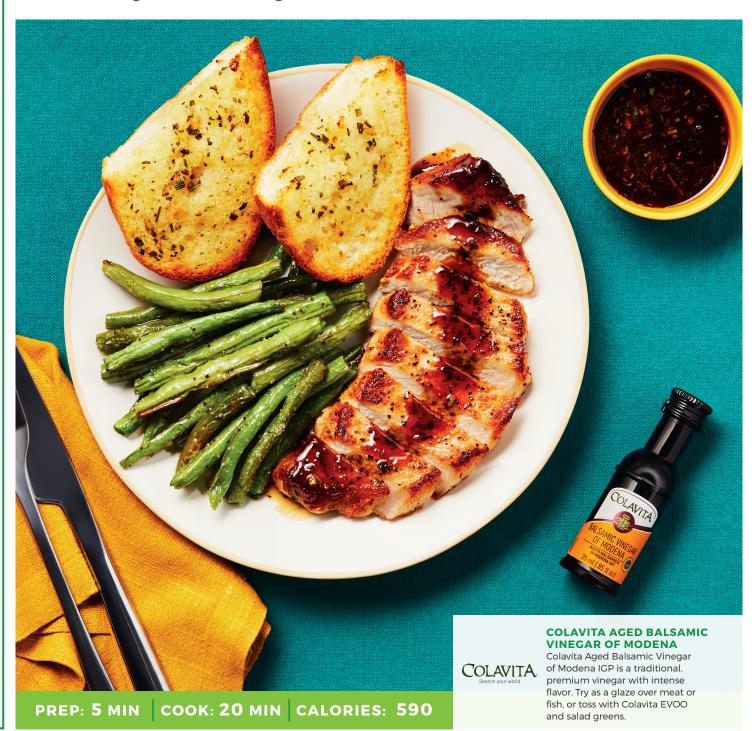
HELLO

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





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°.



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.

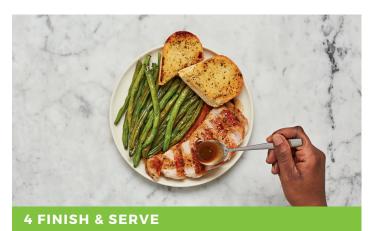


3 MAKE PAN SAUCE

- 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).



- 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.



- 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.

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