

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



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HELLO

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BALSAMIC ROSEMARY PORK CHOPS

with Garlic Toast & Green Beans



PREP: 5 MIN COOK: 20 MIN CALORIES: 590

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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°.



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.

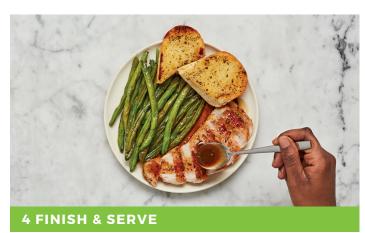


3 MAKE PAN SAUCE

- 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**, **% 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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