



CHERRY BALSAMIC PORK CHOPS

with Garlic Herb Couscous and Roasted Broccoli



HELLO

CHERRY PAN SAUCE

Fruit jam is used to deliver one succulently sweet sensation.

PREP: 5 MIN | **TOTAL: 35 MIN** | **CALORIES: 730**



Shallots



Chicken Stock Concentrates



Pork Chops



Balsamic Vinegar



Garlic Herb Butter
(Contains: Milk)



Couscous
(Contains: Wheat)



Broccoli Florets



Cherry Jam

START STRONG

Calling all kids! Let your littlest sous chefs help with tasks like tossing the broccoli, fluffing the couscous, and plating the finished dish.

BUST OUT

- Medium pot
- Tongs
- Large pan
- Baking sheet
- Vegetable oil (4 tsp)
- Sugar (½ tsp)
- Butter (2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- | | |
|------------------------------|--------|
| • Shallots | 2 |
| • Garlic Herb Butter | 2 oz |
| • Chicken Stock Concentrates | 2 |
| • Couscous | 1 Cup |
| • Pork Chops | 24 oz |
| • Broccoli Florets | 16 oz |
| • Balsamic Vinegar | 10 tsp |
| • Cherry Jam | 2 oz |

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

HelloFresh.com/Wine



HelloFRESH



1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Halve and peel **shallots**. Mince one shallot and thinly slice the other.



4 ROAST PORK AND START SAUCE

Place sheet in oven and roast until **pork** is cooked through and **broccoli** is tender and lightly crisped, 10-15 minutes. (**TIP:** Keep an eye on pork; it may be done before broccoli.) Meanwhile, lower heat under same pan to medium. Add a drizzle of **oil** and **sliced shallot**. Cook, tossing, until lightly browned, 4-5 minutes. Pour **vinegar** into pan and let simmer until reduced by half.

Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com | hello@hellofresh.com



2 COOK COUSCOUS

Melt half the **garlic herb butter** (about 2 TBSP) in a medium pot over medium-high heat. Add **minced shallot**. Cook, stirring, until just softened, 2-3 minutes. Stir in **1½ cups water**, **1 stock concentrate**, and a pinch of **salt**. Bring to a boil. Add **couscous**, remove from heat, and cover. Keep covered until ready to serve.



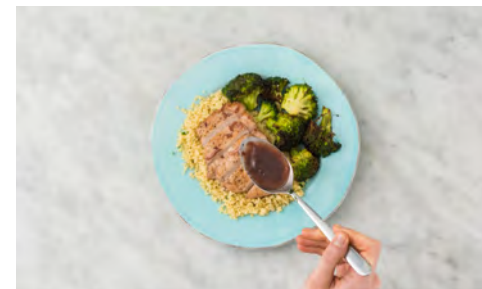
5 FINISH SAUCE

Stir **jam**, **¾ cup water**, and remaining **stock concentrate** into pan. Bring to a simmer and cook until reduced by about half, 3-5 minutes. Season with **salt**, **pepper**, and **½ tsp sugar** (use more or less to taste). Remove pan from heat. Add **2 TBSP plain butter** and stir to melt. Fluff **couscous** with a fork and stir in remaining **garlic herb butter**. Once pork is done, return pan with sauce to medium heat. Add **pork**, flipping to coat.



3 SEAR PORK

Heat a large drizzle of **oil** in a large pan over medium-high heat. Season **pork** all over with **salt** and **pepper**. Add to pan and cook until browned on surface, 3-4 minutes per side. Transfer to a baking sheet, placing toward one side. Toss **broccoli** on other side of sheet with a drizzle of oil and a pinch of salt and pepper.



6 PLATE AND SERVE

Hold **pork** over pan with tongs, letting excess **sauce** drip off, then transfer to a cutting board. Let rest 1-2 minutes, then slice. Divide **couscous** between plates and arrange pork on top. Drizzle with any remaining sauce. Serve with **broccoli** on the side.

FRESH TALK

What is the best surprise you've ever received?

WK 39 NJ-7