



CHERRY-DRIZZLED PORK CHOPS

with Tomato Couscous Salad



HELLO

CHERRY PAN SAUCE

Dried cherries and cherry jam come together to make one sweet sauce.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 570**



Shallot



Grape Tomatoes



Parsley



Couscous
(Contains: Wheat)



Chicken Stock
Concentrate



Lemon



Scallions



Dried Cherries



Pork Chops



Cherry Jam

START STRONG

If the cherry jam doesn't immediately dissolve when you add it to the pan, break up any clumps into smaller pieces. Eventually, they'll melt into a sweet and sticky sauce.

BUST OUT

- Small pot
- Zester
- Small bowl
- Medium bowl
- Oil (1 tsp | 2 tsp)
- Large pan
- Paper towel

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-----------------------------|---------------|
| • Shallot | 1 2 |
| • Lemon | 1 2 |
| • Grape Tomatoes | 4 oz 8 oz |
| • Scallions | 2 4 |
| • Parsley | ¼ oz ½ oz |
| • Dried Cherries | 1 oz 2 oz |
| • Couscous | ½ Cup 1 Cup |
| • Pork Chops | 12 oz 24 oz |
| • Chicken Stock Concentrate | 1 2 |
| • Cherry Jam | 1 oz 2 oz |

HELLO WINE



PAIR WITH
Ca Roule? Beaujolais, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP

Wash and dry all produce. Bring 2 cups water to a boil in a small pot. Halve, peel, and mince shallot. Zest and halve lemon. Halve grape tomatoes. Trim, then thinly slice scallions, keeping greens and whites separate. Finely chop parsley.



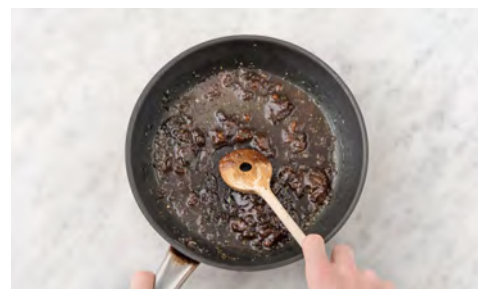
4 COOK PORK

Heat a drizzle of oil in a large pan over medium-high heat. Pat pork dry with a paper towel. Season all over with salt and pepper. Add to pan and cook to desired doneness, 3-6 minutes per side. Remove from pan and set aside to rest a few minutes.



2 PLUMP CHERRIES

Place dried cherries in a small bowl. Pour over just enough boiling water to cover cherries (you'll need to save 1 cup for the couscous). Set aside.



5 MAKE PAN SAUCE

Reduce heat under pan to medium and add remaining shallot. Cook until softened, about 1 minute. Stir in stock concentrate, jam, and half the cherries along with all of their steeping water. Give everything a stir to combine, then bring to a simmer and let bubble until reduced by half. (Tip: The sauce is ready when it sticks to a spoon.) Season with salt and pepper.



3 MAKE COUSCOUS

Put couscous in a medium bowl. Stir in scallion whites, half the shallot, and a pinch of salt and pepper. Pour in 1 cup boiling water and cover. Set aside. Tip: Be prepared for every mixing, stirring, and tossing task with a nesting bowl set from [HelloFresh.com/Shop](https://www.hellofresh.com/shop)



6 FINISH AND PLATE

Fluff couscous with a fork. Add grape tomatoes, scallion greens, lemon zest, remaining cherries, and juice from one lemon half to bowl and toss. Season with salt, pepper, and more lemon. Divide couscous between plates and top with pork. Drizzle with pan sauce and garnish with parsley.

RED HOT!

A cherry on top isn't just for sundaes.

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