



MAPLE-AND-ROSEMARY-GLAZED PORK CUTLETS

with Couscous and a Creamy Apple Salad



HELLO

MAPLE ROSEMARY GLAZE

A little bit sweet, a little bit herby, and a whole lotta complementary to our seared pork cutlets

PREP: 5 MIN | **TOTAL: 20 MIN** | **CALORIES: 760**



Scallions



Apple



Pork Cutlets



Maple Syrup



Mayonnaise
(Contains: Eggs)



Rosemary



Couscous
(Contains: Wheat)



White Wine
Vinegar



Chicken Stock
Concentrate



Mixed Greens

START STRONG

Here's a trick for quicker apple prep: hold your apple upright and cut along the sides of the core, rotating 90 degrees until you have four pieces that will lie flat on your board for easy dicing.

BUST OUT

- Small pot
- Paper towels
- Large pan
- Medium bowl
- Whisk
- Olive oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Scallions **2 | 2**
- Rosemary **¼ oz | ¼ oz**
- Apple **1 | 2**
- Couscous **½ Cup | 1 Cup**
- Pork Cutlets* **12 oz | 24 oz**
- White Wine Vinegar **5 tsp | 10 tsp**
- Maple Syrup **2 TBSP | 4 TBSP**
- Chicken Stock Concentrate **1 | 2**
- Mayonnaise **2 TBSP | 4 TBSP**
- Mixed Greens **2 oz | 4 oz**

* Pork is fully cooked when internal temperature reaches 145 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREP

Wash and dry all produce. Trim and thinly slice **scallions**, separating whites from greens. Pick **rosemary** leaves from stems; finely chop leaves until you have 1 tsp (2 tsp for 4 servings). Halve, core, and dice **apple**.



4 MAKE GLAZE

Heat same pan over medium heat. Add remaining **chopped rosemary**, **1 TBSP vinegar** (2 TBSP for 4 servings; we'll use more later), **maple syrup**, **stock concentrate**, and **¼ cup water** (½ cup for 4). Simmer until slightly thickened, 1-2 minutes. Stir in **1 TBSP butter**, then season with **salt** and **pepper**. Return **pork** to pan, turning to coat in glaze. Turn off heat.

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2 COOK COUSCOUS

Heat a drizzle of **olive oil** in a small pot over medium-high heat. Add **scallion whites** and half the **chopped rosemary**. Cook until fragrant, 30 seconds to 1 minute. Pour in **¾ cup water** (1¼ cups for 4 servings). Bring to a boil and immediately stir in **couscous** and a large pinch of **salt** and **pepper**. Turn off heat, cover, and let stand until tender, 8-10 minutes.



5 MAKE SALAD

In a medium bowl, whisk together **mayonnaise** and remaining **vinegar**. Add **mixed greens** and **apple**; toss to combine. Season with **salt** and **pepper**.



3 COOK PORK

Meanwhile, pat **pork** dry with paper towels; season all over with **salt** and **pepper**. Melt **1 TBSP butter** (2 TBSP for 4 servings) in a large pan over high heat. Add pork and cook until browned and cooked through, 2-3 minutes per side. (For 4, you may need to cook in batches.) Transfer to a plate.



6 FINISH AND SERVE

Fluff **couscous** with a fork and divide between plates. Top with **pork**. Drizzle with any remaining **glaze**. Garnish with **scallion greens**. Serve with **salad** on the side.

SWEET REPEAT

Can't get enough of the maple glaze? Try making it again, but with chicken cutlets.

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