## Hello FRESH & But

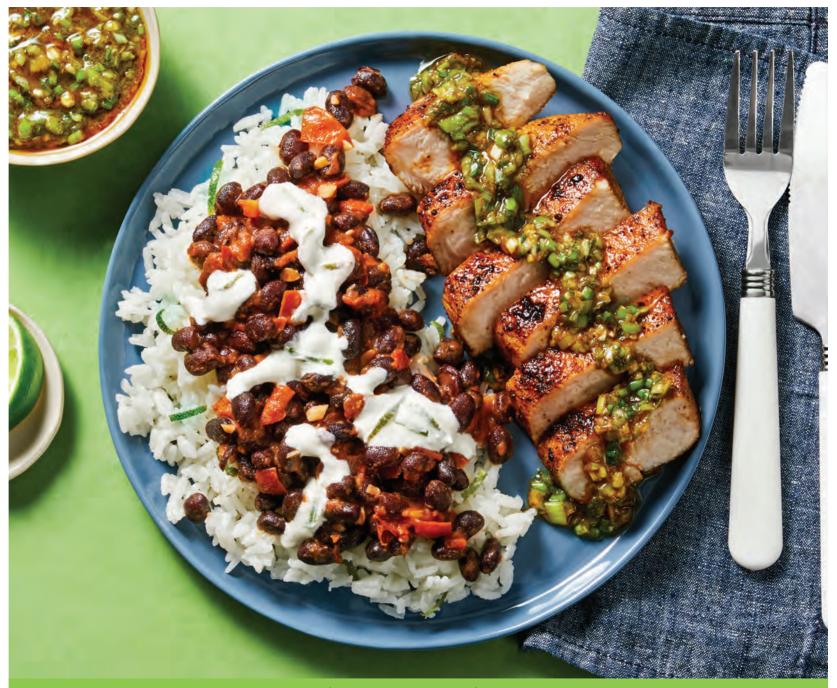
# **PORK CHOPS WITH ZESTY GREEN ONION SALSA**

& Buttery Black Beans over Rice



#### **GREEN ONION SALSA**

A mix of bright and crunchy scallions, warm spices, aromatic garlic, and tangy lime juice makes for a fun, flavor-packed condiment.



PREP: 10 MIN COOK: 30 MIN CALORIES: 930



#### **MEAT CUTE**

Wondering why we're always telling you to pat your meat dry with paper towels? This ensures even browning rather than steaming, resulting in crispy, caramelized edges on your pork chops.

#### **BUST OUT**

- Zester
- Strainer
- Small pot
- 2 Small bowls
- Medium pot
- Paper towels
- Medium pan
- Kosher salt
- Black pepper
- Olive oil (2 TBSP | 2 TBSP)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
  Contains: Milk

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\* Pork is fully cooked when internal temperature reaches 145°.



#### 1 PREP & COOK RICE

- Wash and dry all produce.
- Trim and roughly chop **scallions**. Peel and mince **garlic**. Zest and quarter **lime**. Dice **tomato**. Drain and rinse **beans**.
- In a small pot, combine rice, ¾ cup water (1½ cups for 4 servings), and a big pinch of salt. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



#### 2 MAKE SALSA

**5 MAKE CREMA** 

drizzling consistency.

• While pork cooks, in a second small

lime zest, a squeeze of lime juice,

bowl. combine **sour cream**. half the

and a big pinch of salt. Stir in water

1 tsp at a time until mixture reaches a

 While rice cooks, in a small bowl, combine scallions, 2 TBSP olive oil, and 1 tsp Southwest Spice (you'll use more in the next step). Stir in a pinch of garlic and a squeeze of lime juice to taste. Season generously with salt and pepper. Taste and add more garlic or lime juice if desired.



#### **3 COOK BEANS**

- Heat a drizzle of **oil** in a medium pot over medium-high heat. Add **tomato** and remaining **garlic**. Cook, stirring, until softened, 1-2 minutes.
- Add beans, stock concentrate, ½ cup water (½ cup for 4 servings), 1 tsp Southwest Spice (1 TBSP for 4), salt, and pepper. (You'll use the rest of the spice blend in the next step.) Simmer until thickened, 5-10 minutes.
- Turn off heat; stir in **1 TBSP butter** (2 TBSP for 4). Season with **salt** and **pepper**. Keep covered off heat until ready to serve.



### 6 FINISH & SERVE

- Fluff rice with a fork; stir in 1 TBSP butter (2 TBSP for 4 servings), remaining lime zest, a squeeze of lime juice, salt, and pepper.
- Divide rice and **pork** between plates. Top rice with **bean mixture** and **crema**. Top pork with **salsa**. Cut any remaining **lime** into wedges and serve on the side.



#### 4 COOK PORK

- Meanwhile, pat pork\* dry with paper towels. Season with remaining
   Southwest Spice, salt, and pepper.
- Heat a drizzle of **oil** in a medium pan over medium-high heat. Add pork and cook until browned and cooked through, 4-6 minutes per side.
- Transfer to a cutting board. Once cool enough to handle, slice pork crosswise.