

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves Garlic



8 oz | 16 oz Broccoli Florets



Scallions





1 tsp 2 tsp Chili Powder



½ Cup | 1 Cup Jasmine Rice



Chicken Stock Concentrates



1 tsp | 2 tsp Garlic Powder



10 oz | 20 oz Pork Chops



Red Pepper Jam



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



10 oz | 20 oz **6** Chicken Cutlets



10 oz | **20 oz** Beef Tenderloin



G Calories: 650

RED PEPPER JAM PORK CHOPS

with Garlic Lime Broccoli & Scallion Rice





HELLO

RED PEPPER JAM

Tangy and sweet, this spread stars in a savory sauce.

THE RICE IS RIGHT

The key to tender rice? Simmer until no water remains (no peeking!), then let it sit covered off heat so the moisture redistributes

BUST OUT

Paper towels

Large pan

- Zester
- Small pot
- · Baking sheet
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Cooking oil (2 tsp | 2 tsp)
- Butter (11/2 TBSP | 3 TBSP) Contains: Milk



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Peel and mince or grate garlic. Cut broccoli florets into bite-size pieces if necessary. Trim and thinly slice scallions, separating whites from greens; mince whites. Zest and quarter lime.



2 COOK RICE

- Melt 1 TBSP butter (2 TBSP for 4 servings) in a small pot over medium heat. Add garlic and half the chili powder to pot. Cook. stirring, until fragrant, 1-2 minutes.
- Add rice, half the stock concentrates (you'll use the rest later), 34 cup water (11/2 cups for 4), and a 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.



3 ROAST BROCCOL

· Toss broccoli on a baking sheet with a drizzle of olive oil, garlic powder, salt, and pepper. Roast on top rack until browned and tender 15-20 minutes TIP: Check broccoli after 10 minutes for doneness.



4 COOK PORK

- Meanwhile, pat **pork*** dry with paper towels; season generously with salt and pepper.
- Heat a drizzle of oil in a large pan over medium-high heat. Add pork and cook until browned and cooked through, 3-5 minutes per side (for thick pork chops. cook 1-2 minutes more on second side). Transfer pork to a plate. TIP: Wipe out any burned bits from pan.
- Swap in **chicken*** or **beef*** for pork; cook chicken until cooked through, 3-5 minutes per side, or cook beef to desired doneness, 4-7 minutes per side.



5 MAKE SAUCE

- Heat a drizzle of oil in same pan over medium heat. Add scallion whites and remaining chili powder; cook, stirring, until softened and fragrant, 1 minute.
- Stir in ¼ cup water (½ cup for 4 servings). iam, and remaining stock concentrates. Cook, stirring and scraping up any browned bits from bottom of pan, until thickened, 2-3 minutes
- Remove pan from heat. Stir in 1/2 TBSP butter (1 TBSP for 4) and a squeeze of lime juice. Season with salt and pepper.



6 GLAZE PORK

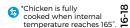
• Return pork and any resting juices to pan with **sauce**: turn a few times to coat. Transfer pork to a cutting board: slice crosswise.



7 FINISH & SERVE

- Fluff rice with a fork. Stir in lime zest, half the scallion greens, and a squeeze of lime juice. Season with salt and pepper.
- Divide **pork**, rice, and **broccoli** between plates. Spoon **remaining pan sauce** over pork: garnish with remaining scallion greens. Top broccoli with a squeeze of lime juice. Serve.

*Pork is fully cooked when internal temperature reaches



*Beef is fully cooked when \ reaches 145°