

INGREDIENTS

2 PERSON | 4 PERSON



Garlic



Broccoli Florets



Scallions



Lime



1tsp 2tsp Chili Powder



½ Cup | 1 Cup Jasmine Rice



Chicken Stock Concentrates



1 tsp | 2 tsp



10 oz | 20 oz Pork Chops



1 | 2 Red Pepper Jam







HelloCustom

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



10 oz | 20 oz G Chicken Cutlets



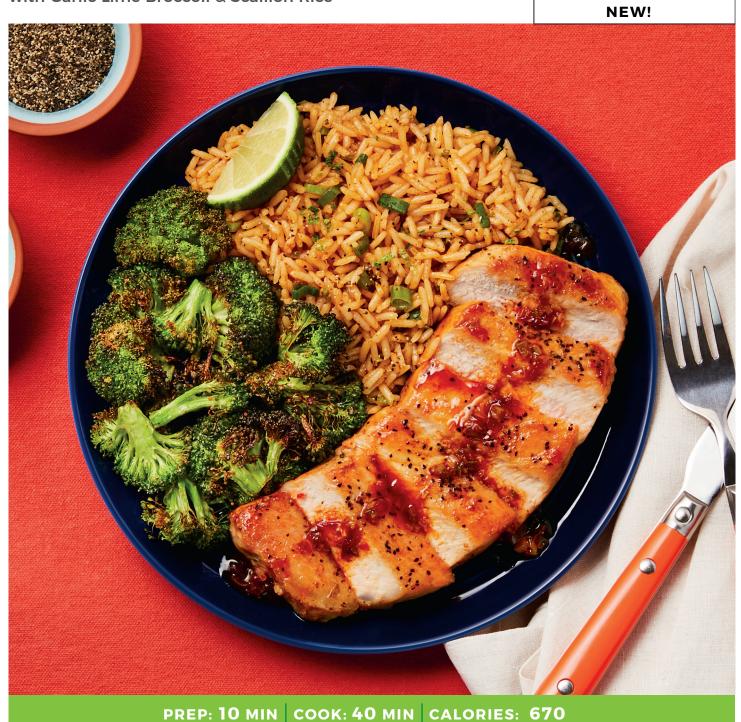
10 oz | 20 oz Steelhead Trout Contains: Fish



G Calories: 830

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

- Zester
- Small pot
- Baking sheet
- Kosher salt

- Olive oil (1 tsp | 1 tsp) • Cooking oil (2 tsp | 2 tsp)
- Black pepper

Paper towels

Large pan





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), 3/4 cup water (1½ 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 BROCCOLI

• 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.



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 **trout*** for pork. Cook chicken until cooked through, 3-5 minutes per side, or cook trout (skin sides down) until skin is crispy, 5-6 minutes, then flip and cook until cooked through, 4-6 minutes more. Transfer to a plate to rest.



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). jam, 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 TBSP butter (2 TBSP for 4) and a squeeze of lime juice. Season with salt and pepper.



- Return pork and any resting juices to pan with **sauce**; turn a few times to coat. Transfer pork to a cutting board; slice crosswise.
- Return chicken or trout to pan with sauce; turn a few times to coat. Transfer chicken to a cutting board; slice crosswise (no need to slice trout!).



- 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 and top broccoli with a squeeze of lime iuice. Serve.

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

*Chicken is fully

cooked when internal temperature reaches 165°.

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