

# **INGREDIENTS**

2 PERSON | 4 PERSON



1 Thumb | 2 Thumbs Ginger





**½ Cup | 1 Cup** Jasmine Rice



Green Beans



12 oz | 24 oz Pork Chops



2 TBSP | 4 TBSP Apricot Jam



Chicken Stock Concentrate

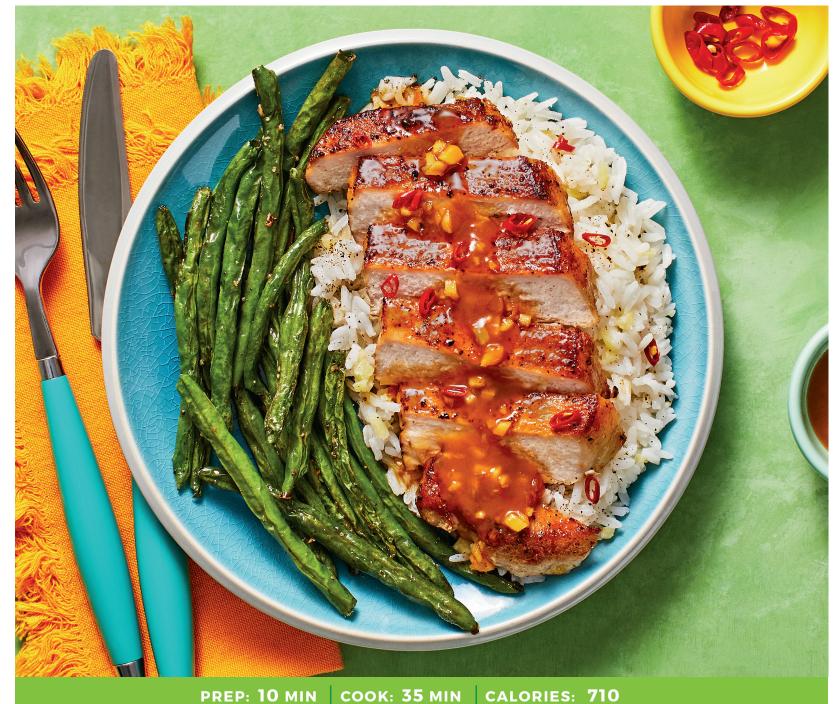
## **HELLO**

# **APRICOT GINGER** SAUCE

Jammy tartness meets warm, earthy spice for all-around sweet satisfaction.

# **SWEET GINGER PORK CHOPS**

with Buttery Rice & Roasted Green Beans





#### **SO A-PEELING**

To peel ginger, break out your spoon! Using the spoon's tip, apply pressure in a downward motion, carving away the skin. Unlike a vegetable peeler, a spoon allows you to get into ginger's knobby nooks.

#### **BUST OUT**

- Small pot
- Baking sheet
- · Paper towels
- Medium pan
- Small bowl
- Kosher salt
- Black pepper
- Vegetable oil (5 tsp | 5 tsp)
- Butter (2 TBSP | 2 TBSP)

  Contains Milk

#### **GET SOCIAL**

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com

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



#### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry all produce.
- Peel and mince or grate **ginger**. Thinly slice **chili**.



#### **2 COOK RICE**

- Heat a large drizzle of oil in a small pot over medium-high heat. Add half the ginger and cook, stirring, until fragrant, 30 seconds.
- Add rice, ¾ cup water (1½ cups for 4 servings), and a pinch of salt. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



#### **3 ROAST GREEN BEANS**

- While rice cooks, toss green beans on a baking sheet with a drizzle of oil and a big pinch of salt and pepper.
- Roast on top rack until browned and tender. 12-15 minutes.



## **4 COOK PORK**

- Meanwhile, pat pork\* dry with paper towels; season with 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.
- Turn off heat; transfer to a cutting board. Wipe out pan.



## **5 MAKE SAUCE**

- In a small bowl, combine jam, stock concentrate, and ¼ cup water (⅓ cup for 4 servings).
- Heat a drizzle of oil in pan used for pork over medium heat. Add remaining ginger and cook until fragrant, 30 seconds.
- Pour in jam mixture and simmer until slightly thickened, 2-3 minutes.
- Remove from heat and stir in 1 TBSP butter until melted. Season with salt and pepper.



## 6 FINISH & SERVE

- Thinly slice **pork** crosswise.
- Fluff rice with a fork; stir in 1 TBSP butter and season with salt and pepper.
- Divide rice and green beans between plates. Top rice with pork and drizzle with sauce. Garnish with chili to taste and serve.

K 12-23