



# THYME AND HONEY PORK CHOPS

over Couscous with a Peachy Salad



## HELLO PEACH ARUGULA SALAD

The blushing stone fruit steals the show in this sweet and tangy side.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 520



Shallot



Peach



Balsamic Vinegar



Pork Chops



Arugula



Thyme



Honey



Couscous  
(Contains: Wheat)



Veggie Stock Concentrate

## START STRONG

The shallot is prepared two ways: in slices and minced. To slice, cut it thinly crosswise. To mince, make a few cuts down the length first, then chop across in the other direction to create small squares.

## BUST OUT

- Large bowl
- Small pot
- Large pan
- Olive oil (4 tsp | 8 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                            |               |
|----------------------------|---------------|
| • Shallot                  | 1   2         |
| • Peach                    | 1   2         |
| • Thyme                    | ¼ oz   ¼ oz   |
| • Honey                    | 1 tsp   2 tsp |
| • Balsamic Vinegar         | 3 tsp   5 tsp |
| • Couscous                 | ½ Cup   1 Cup |
| • Pork Chops               | 12 oz   24 oz |
| • Veggie Stock Concentrate | 1   2         |
| • Arugula                  | 2 oz   4 oz   |

## WINE CLUB

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## 1 PREP

Wash and dry all produce. Halve and peel **shallot**. Thinly slice one half; mince other half. Halve and pit **peach**, then cut into ½-inch wedges. Strip **thyme leaves** from stems; discard stems. Roughly chop leaves.



## 4 COOK PORK

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Season **pork** all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 3-4 minutes per side. Remove from pan and set aside to rest 5 minutes, then thinly slice.



## 2 MAKE VINAIGRETTE

In a large bowl, whisk together ½ **tsp honey**, **1 TBSP vinegar**, and a large drizzle of **olive oil** (we sent more honey and vinegar). Season with **salt** and **pepper**.



## 5 MAKE PAN SAUCE

Add **sliced shallot** and **thyme** to same pan over medium heat. Cook, tossing, until softened, 2-3 minutes. (**TIP:** Add a drizzle of olive oil if pan seems dry.) Stir in **stock concentrate**, ½ **tsp honey**, and ½ **cup water** (you'll have some honey left over). Scrape up any browned bits on bottom of pan. Simmer until saucy and somewhat reduced, 2-3 minutes. Season with **salt** and **pepper**.



## 3 COOK COUSCOUS

Heat a drizzle of **olive oil** in a small pot over medium heat. Add **minced shallot**. Cook, tossing, until softened, 2-3 minutes. Add **1 cup water** and a large pinch of **salt**. Bring to a boil, then add **couscous**. Cover and remove from heat. Let stand until rest of meal is ready.



## 6 TOSS SALAD AND SERVE

Add **arugula** and **peach** to bowl with **vinaigrette**. Toss to combine. Season with **salt** and **pepper**. Fluff **couscous** with a fork. Season with salt and pepper. Divide couscous and **pork** between plates. Drizzle with **pan sauce**. Serve with salad on the side.

## PEACHY KEEN!

Next time, grill or pan-sear the peach for extra-juicy flavor.

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