



# SPICE-RUBBED PORK WITH A JAMMY GLAZE

over Scallion Couscous and Yellow Squash



## HELLO

### ISRAELI COUSCOUS

This tiny toasted pasta (also known as pearly couscous) lends a nutty taste and unrivaled texture.

**PREP: 10 MIN** | **TOTAL: 25 MIN** | **CALORIES: 670**



Yellow Squash



Lemon



Pork Cutlets



Chicken Stock Concentrate



Dijon Mustard



Scallions



Israeli Couscous  
(Contains: Wheat)



Smoky Cinnamon  
Paprika Spice



Apricot Jam

## START STRONG

Why might you want to cook your pork in batches in step 5? Leaving room between cutlets in the pan ensures even browning (rather than steaming). Each cutlet should have at least 1 inch of space around it for maximum caramelized crust.

## BUST OUT

- Zester
- Aluminum foil
- Medium bowl
- Kosher salt
- Small pot
- Black pepper
- Paper towels
- Large pan
- Olive oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Scallions **2 | 4**
- Yellow Squash **1 | 2**
- Lemon **1 | 2**
- Israeli Couscous **½ Cup | 1 Cup**
- Pork Cutlets\* **12 oz | 24 oz**
- Smoky Cinnamon Paprika Spice **1 TBSP | 2 TBSP**
- Apricot Jam **2 TBSP | 4 TBSP**
- Chicken Stock Concentrate **1 | 2**
- Dijon Mustard **2 tsp | 4 tsp**

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

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREP

**Wash and dry all produce.** Trim and thinly slice **scallions**, separating whites from greens. Trim and quarter **squash** lengthwise; cut crosswise into ½-inch-thick pieces. Zest and quarter **lemon** (quarter both lemons for 4 servings); squeeze **1 TBSP juice** (2 TBSP for 4) into a medium bowl.



## 4 COOK SQUASH

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **squash** and cook, stirring occasionally, until tender and lightly charred, 4-6 minutes. Taste and season with **salt** and **pepper**. Sprinkle with as much **lemon zest** as you like. Transfer to a bowl and cover loosely with aluminum foil to keep warm.



## 2 COOK COUSCOUS

Heat a drizzle of **olive oil** in a small, lidded pot over medium-high heat. Add **scallion whites** and **couscous**. Cook until scallion whites are softened, about 1 minute. Stir in **¾ cup water** (1½ cups for 4 servings) and **salt**. Cover and bring to a boil. Once boiling, reduce heat to low. Cook until water has absorbed and couscous is tender, 6-8 minutes. Keep covered until ready to serve.



## 5 MAKE GLAZE AND COOK PORK

To bowl with reserved **lemon juice**, stir in **jam**, **stock concentrate**, **mustard**, and **¼ cup water** (⅓ cup for 4 servings). Heat a large drizzle of **olive oil** in pan used for squash over medium-high heat. Working in batches if necessary, add **pork** and cook until browned and cooked through, 2-3 minutes per side. Transfer to a plate. Add **jam mixture** to pan. Simmer until slightly thickened, about 1 minute. Turn off heat; stir in **1 TBSP butter** (2 TBSP for 4). Season with **salt** and **pepper**.



## 3 SEASON PORK

Meanwhile, pat **pork** dry with paper towels. Season with **salt** and **pepper**, then rub all over with **Smoky Cinnamon Paprika Spice**. Set aside.



## 6 FINISH AND SERVE

Add **pork** to pan with **glaze**; turn to coat. Return **couscous** to low heat. Stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted. Divide **couscous** and **squash** between plates. Top couscous with **pork** and drizzle with any remaining **glaze**. Garnish with **scallion greens**. Serve with any remaining **lemon wedges** on the side.

## TAKE TWO

Love this tangy-sweet glaze? Try making it again with chicken cutlets!

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