



Cooking Made Easy

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Pork al Mojo with Cuban Rice & Beans



Herbaceous, citrusy mojo sauce wakes up anything it touches, but juicy pork chops might be the ultimate pairing. Served on a bed of cilantro and lime-spiked beans and rice, this Cuban-inspired dish is guaranteed to wow.



45 min



level 1



nut free



gluten free



lactose free



Pork Chops



Basmati Rice



Bell Pepper



Garlic



Black Beans



Stock Concentrate



Orange



Red Onion



Oregano



Orange Jam



Scallions



Lime



Cilantro

Ingredients	2 People	4 People
Pork Chops	2	4
Basmati Rice	½ C	1 C
Lime	1	2
Garlic	2 cloves	4 cloves
Stock Concentrate	1	2
Oregano	1 sprig	2 sprigs
Bell Pepper	1	2
Orange	1	2
Orange Jam	1 T	2 T
Cilantro	1 bunch	2 bunches
Red Onion	1	2
Scallions	2	4
Black Beans	1 can	2 cans
Olive Oil*	2 T	4 T

*Not Included

Allergens
(None)

Tools
Medium Pot, Strainer,
Large Pan, Baking Sheet,
Zester

Ruler

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Nutrition per person Calories: 850 cal | Carbs: 56 g | Fat: 28 g | Protein: 56 g | Fiber: 16 g



1 Preheat oven to 400 degrees. In a medium pot, bring 1 cup **water** to a boil with a pinch of **salt**. Once boiling, add the **Basmati rice**, cover, and reduce to a simmer for 15 minutes.



2 Meanwhile, drain and rinse the **black beans**. Core, seed, and remove white ribs from the **bell pepper**, then finely dice. Halve, peel, and thinly slice the **red onion**. Thinly slice the **scallions**, keeping the white and green parts separate. Zest and halve the **lime**. Halve the **orange**.



3 Heat 1 tablespoon **oil** in a large pan over medium-high heat. Season the **pork** with **salt** and **pepper** on both sides and cook 3-4 minutes per side, until golden brown. Transfer to a baking sheet and place in the oven for 6-8 minutes, until just barely pink in the center. Remove from the oven and set aside to rest for 5 minutes.



4 While the pork finishes cooking, finely chop the **cilantro**. Mince or grate the **garlic**. Pick the **oregano leaves** off the sprig, then coarsely chop.

5 Make the **mojo**: Heat 1 tablespoon **oil** over medium heat in the same pan you cooked the pork. Add the **red onion** and **scallion whites** and cook, tossing, for 5 minutes, until softened. Add the **garlic** and **oregano** and cook for 30 seconds, until fragrant. Squeeze the **orange** into the pan, then add the **stock concentrate**, ¼ cup **water**, and **orange jam**. Reduce heat and simmer for 2-3 minutes, until thickened. Season with **salt** and **pepper**. Set aside.

6 Once the rice is cooked, toss in the **black beans**, **lime zest**, **cilantro**, and **bell pepper**. Season with **salt** and **pepper**. Finish with a squeeze of **lime juice**.

7 Slice the **pork** against the grain and serve on a bed of **beans and rice**. Top with the **orange mojo sauce** and sprinkle with **scallion greens**.