



Cooking Made Easy

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Pan-Seared Pork Chops with Pineapple-Serrano Relish and Spicy Cheddar Grits



The unexpected sweet-and-salty combination of cheesy grits and tangy pineapple salsa is what makes this dish special. If you have a grill, these juicy pork chops would be the perfect reason to fire it up!

30 min

level 1

nut free

gluten free

spicy



Pork Chops



Pineapple



Serrano Pepper



Cilantro



Lime



Shallot



Grits



Shredded Cheddar



Watercress

Ingredients	2 People	4 People
Pork Chops	2	4
Pineapple	4 oz	8 oz
Serrano Pepper	1	2
Cilantro	1 bunch	2 bunches
Lime	1	2
Shallot	1	2
Grits	½ cup	1 cup
Shredded Cheddar	1) ½ cup	1 cup
Watercress	4 oz	8 oz
Olive Oil*	1 T	2 T
Butter*	1) 1 T	2 T

*Not Included

Allergens

1) Milk

Tools

Zester, Small Bowl, Small Pot, Large Pan, Large Bowl

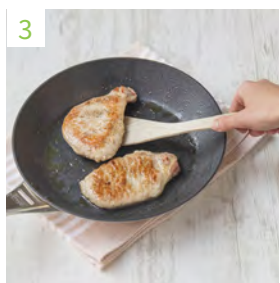
Ruler

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Nutrition per person Calories: 696 cal | Carbs: 49 g | Fat: 35 g | Protein: 49 g | Fiber: 6 g



1 Cut the **pineapple** into ¼-inch cubes. Mince the **shallot**. Zest and halve the **lime**. Chop the **cilantro**. Mince the **serrano pepper**, removing the seeds if you prefer less heat.



2 Make the **pineapple-serrano relish**: in a small bowl, combine the **pineapple**, **lime zest**, **half the cilantro**, and **half the serrano** (or less, to taste), and 1 tablespoon minced **shallot**. Season with **salt** and **pepper**.

3 **Cook the pork**: in a small pot, bring 1 cup of water to a boil over medium-low heat. Meanwhile, heat ½ tablespoon **olive oil** in a large pan over medium-high heat. Season the **pork chops** on both sides with **salt** and **pepper**. Add the **pork chops** to the pan and cook 4-6 minutes per side, until cooked to desired doneness. Set aside to rest for 5-6 minutes.



4 Make the **spicy cheddar grits**: meanwhile, add the **grits** to the boiling water and simmer, covered, for 5 minutes, until tender. Stir in 1 tablespoon **butter**, the **cheddar cheese**, and the **remaining serrano pepper**, to taste. Cook another 1 minute, until the flavors have melded. Taste and season with **salt** and **pepper**.

5 Thinly slice the **pork chops** against the grain. Toss the **watercress** with a squeeze of **lime**, ½ tablespoon **olive oil**, and a pinch of **salt** and **pepper** in a large bowl.



6 Plate the **spicy cheddar grits** and top with the **sliced pork**, **pineapple-serrano relish**, and a side of dressed **watercress**. Garnish with the **remaining cilantro** and enjoy!