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ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

HelloCustom

2 PERSON | 4 PERSON

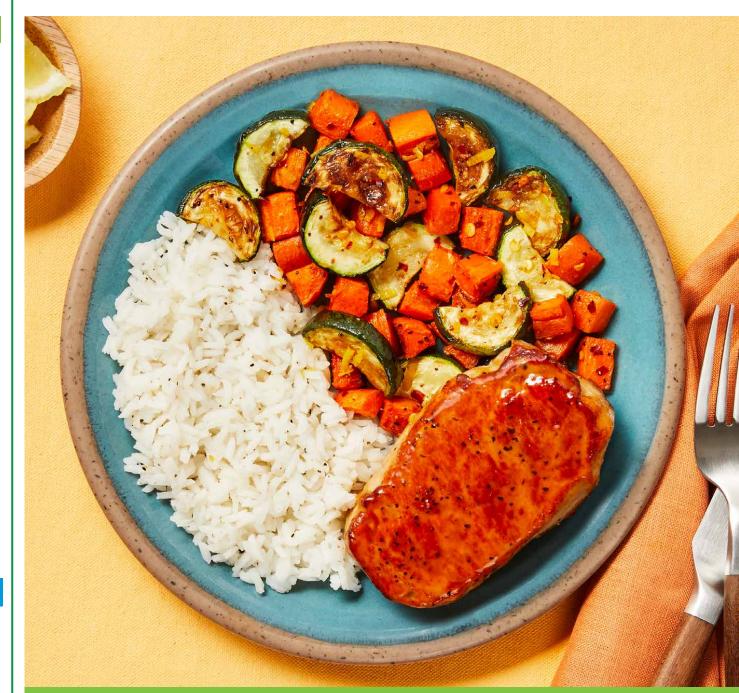
If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



G Calories: 690

HOT HONEY PEACH PORK CHOPS

with Rice & Lemony Roasted Veggies



PREP: 10 MIN COOK: 35 MIN CALORIES: 720



HELLO

PEACH JAM

Sweet and tart, this spread stars in a fruity pan sauce for pork.

BUTTER UP

Finishing a sauce with butter, as you will in Step 5, is a classic French technique called *beurre monté*. It enhances the flavor and texture of any sauce.

BUST OUT

- Peeler
- Medium bowlPaper towels
- Zester
- Small pot
 Large pan
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (**4 tsp** | **4 tsp**)
- Butter (2 TBSP | 4 TBSP)
 Contains: Milk





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*Pork is fully cooked when internal temperature reaches 145°. Chicken is fully cooked when internal temperature reaches 165°.



1 PREP

- Adjust rack to top position (top and middle positions for 4 servings) and preheat to 425 degrees. Wash and dry produce.
- Trim, peel, and dice **carrots** into ½-inch pieces. Trim and halve **zucchini** lengthwise; cut crosswise into ½-inchthick half-moons. Zest and quarter **lemon**.



2 COOK RICE

 In a small pot, combine rice, ¾ cup water (1½ cups for 4 servings), and a pinch of salt. Bring to a boil, then cover and reduce heat to a low simmer. Cook, covered, until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



3 ROAST VEGGIES

- Toss carrots on one side of a baking sheet (spread out across entire sheet for 4 servings) with a drizzle of oil, salt, and pepper. Roast on top rack for 10 minutes.
- Remove sheet from oven. Toss zucchini on empty side with a drizzle of oil, salt, and pepper. (For 4, leave carrots roasting; toss zucchini on a second sheet and roast on middle rack.) Return to oven until veggies are tender and lightly browned, 10-15 minutes more.
- Let cool 2 minutes; transfer veggies to a medium bowl. Toss with lemon zest and chili flakes to taste.



6 FINISH AND SERVE

- Fluff rice with a fork; stir in 1 TBSP butter (2 TBSP for 4 servings) and season with salt and pepper to taste.
- Divide rice, **veggies**, and **pork** between plates. Spoon any **remaining sauce** over pork. Serve with **remaining lemon wedges** on the side.

4 COOK PORK

- Meanwhile, pat **pork*** dry with paper towels. Season all over with **salt** and **pepper**.
- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add pork and cook until browned and cooked through, 4-6 minutes per side.
- Turn off heat; transfer pork to a plate to rest.
- Pat chicken* dry with paper towels; season all over with a large pinch of salt and pepper. Swap in chicken for pork; cook 3-5 minutes per side.



5 MAKE SAUCE

- In pan used for pork, stir in hot honey, jam, stock concentrates, ¼ cup water (½ cup for 4 servings), and juice from one lemon wedge (two wedges for 4).
 Increase heat to medium high and bring sauce to a simmer. Cook, stirring constantly, until thickened, 2-3 minutes.
 Remove from heat and stir in 1 TBSP butter (2 TBSP for 4); season with salt and pepper.
- Transfer **pork** to pan with sauce; turn to coat.