



MISO PEACH PORK CHOPS

with Ginger-Lime Rice & Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 2 Thumbs
Ginger



1 Clove | 2 Cloves
Garlic



1 | 1
Lime



10 oz | 20 oz
Pork Chops



6 oz | 12 oz
Green Beans



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Peach Jam



1 | 2
Miso Sauce
Concentrate
Contains: Soy



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HelloCustom

2 PERSON | 4 PERSON

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12 oz | 24 oz
Cauliflower Rice

Calories: 530



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 670



HELLO

MISO PEACH PAN SAUCE

Sweet peach jam and umami-packed miso sauce concentrate team up to make an epic pork chop topper.

GET IT DOWN PAT

Why do we always ask you to pat your meat dry with paper towels? Blotting out as much moisture as possible allows the seasonings to really stick and ensures even browning once the pork hits the hot pan for deliciously crispy, caramelized edges.

BUST OUT

- Zester
- Small pot
- Paper towels
- 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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1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Peel and mince **ginger**. Peel and mince **garlic**. Zest and quarter **lime**.



4 ROAST GREEN BEANS

- While pork cooks, trim **green beans** if necessary. Toss on a baking sheet with a **drizzle of oil, salt, and pepper**.
- Roast on top rack until browned and tender, 10-12 minutes.



2 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **half the ginger** and cook until fragrant, 30 seconds.
- Stir in **rice, ¾ cup water (1½ cups for 4 servings)**, and a **big pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.

- Once **ginger** is fragrant, add **cauliflower rice (no need to drain)** and a **big pinch of salt**. Cook, stirring occasionally, until tender and any excess liquid has absorbed, 6-8 minutes. Keep covered off heat until ready to serve. **(Save jasmine rice for another use.)**



5 MAKE SAUCE

- Return pan used for pork to medium heat. Add a **drizzle of oil, garlic, and remaining ginger**. Cook, stirring, until fragrant, 30 seconds.
- Add **¾ cup water (½ cup for 4 servings), jam, and miso sauce concentrate**. Cook, stirring, until thickened, 3-4 minutes.
- Remove pan from heat and stir in **2 TBSP butter (4 TBSP for 4)** until melted. Stir in a **squeeze of lime juice** to taste.



3 COOK PORK

- Pat **pork*** dry with paper towels and season all over with **salt and pepper**.
- Heat a **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. Wipe out pan.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lime zest** and a **pinch of salt** if necessary.
- Divide rice, **pork, and green beans** between plates. Drizzle pork with **sauce** and serve with any **remaining lime wedges** on the side.

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