

INGREDIENTS

2 PERSON | 4 PERSON





1/4 oz | 1/4 oz Cilantro



1/2 Cup | 1 Cup Jasmine Rice



1tsp | 1tsp





1 Clove | 2 Cloves Garlic



1 2





Chicken Stock Concentrate



10 oz 20 oz Pork Chops



1tsp | 1tsp Cumin



4 oz | 8 oz Mango



1 TBSP | 2 TBSP Southwest Spice Blend



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.

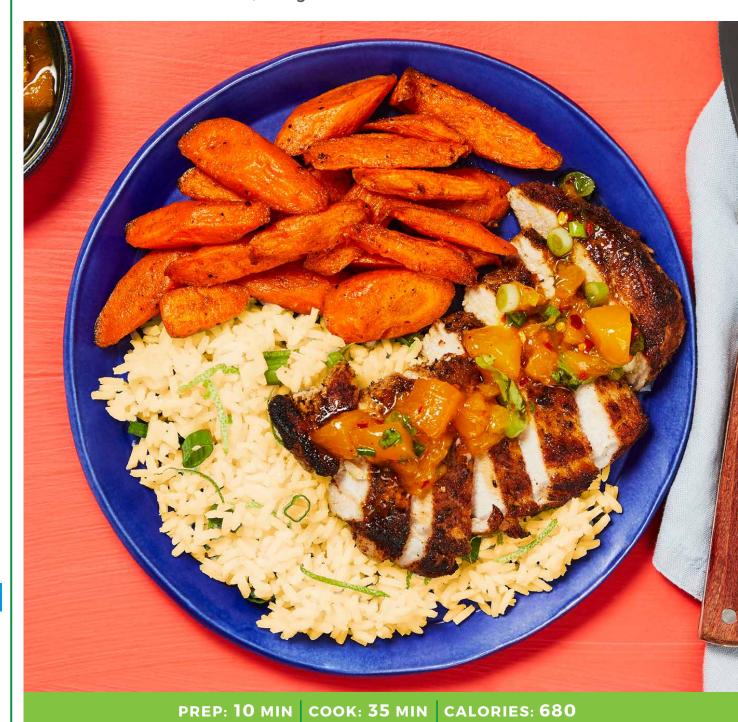


10 oz | 20 oz S Chicken Cutlets



ISLAND BREEZE PORK CHOPS

with Cumin-Roasted Carrots, Mango Salsa & Scallion Rice





HELLO

MANGO SALSA

Mix tropical fruit with cilantro, scallions, and lime to create a tangy topper.

GIVE IT A REST

Let the pork chops stand a few minutes after cooking so the juices have a chance to settle—they keep the meat nice and moist.

BUST OUT

- Peeler
- Strainer
- Zester
- Medium bowl
- · Baking sheet
- Paper towels
- Small pot
- Large pan
- Kosher salt
- · Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
 Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Trim, peel, and cut carrots on a diagonal into ½-inch-thick pieces. Peel and mince or grate garlic. Trim and thinly slice scallions, separating whites from greens; mince whites. Pick half the cilantro leaves (all for 4 servings) from stems; roughly chop leaves. Zest and quarter lime.



2 ROAST CARROTS

- Toss carrots on a baking sheet with a large drizzle of oil, half the cumin (all for 4 servings), salt, and pepper.
- Roast on top rack until browned and tender, 20-25 minutes.



3 COOK RICE

- Meanwhile, heat a drizzle of oil in a small pot (medium pot for 4 servings) over medium-high heat. Add garlic and cook, stirring, until fragrant, 30-60 seconds. Stir in rice, ¾ cup water (1½ cups for 4), stock concentrate, and a pinch of salt; bring to a boil.
- Once boiling, cover and reduce to a simmer. Cook until rice is tender,
 15-18 minutes. Keep covered off heat until ready to serve.



4 MAKE SALSA

- While rice cooks, drain mango, reserving juice; roughly chop.
- In a medium bowl, combine mango,
 1 TBSP reserved mango juice, scallion whites, chopped cilantro, a squeeze of lime juice (two squeezes for 4 servings), a drizzle of olive oil, a pinch of chili flakes, and a pinch of salt and pepper.



5 COOK PORK

- Pat pork* dry with paper towels and season all over with Southwest Spice Blend, 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. Transfer to a cutting board and let rest at least 3 minutes.
- Swap **chicken*** for pork. Cook chicken until browned and cooked through, 3-5 minutes per side.



6 FINISH & SERVE

- Fluff rice with a fork. Stir in scallion greens, 1 TBSP butter (2 TBSP for 4 servings), a squeeze of lime juice, and lime zest to taste. Taste and season with salt and pepper.
- Thinly slice **pork** crosswise. Divide rice, pork, and **carrots** between plates.
 Squeeze over remaining lime juice to taste. Top pork with **salsa** and serve.
- Thinly slice chicken crosswise.