

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz Green Beans





1/4 oz | 1/4 oz Rosemary



Demi-Baguette Contains: Soy, Wheat



10 oz | 20 oz Pork Chops



Chicken Stock Concentrate



5 tsp | 10 tsp Balsamic Vinegar



2 TBSP | 4 TBSP Garlic Herb Butter Contains: Milk



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HelloCustom

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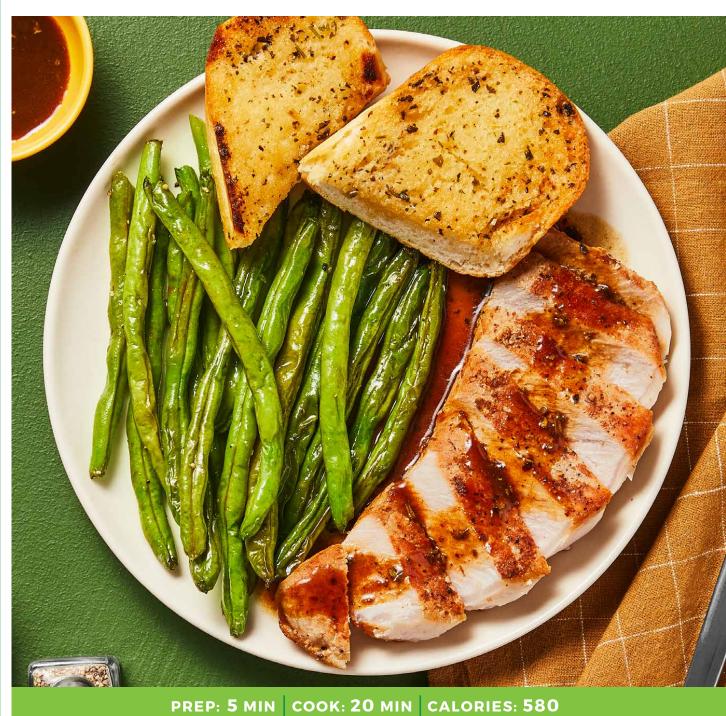
10 oz | 20 oz Bavette Steak

G Calories: 540

© Calories: 630

BALSAMIC ROSEMARY PORK CHOPS

with Garlic Toast & Green Beans





HELLO

GARLIC HERB BUTTER

Aromatic and herbaceous, this butter delivers luxurious flavor.

LET IT BE

Let the pork stand at least 5 minutes after cooking so the juices have a chance to settlethey keep the meat nice and moist.

BUST OUT

- · Baking sheet
- Large pan
- · Paper towels
- Kosher salt
- · Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (2 tsp | 4 tsp)

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

- *Chicken is fully cooked when internal temperature
- *Steak is fully cooked when internal temperature reaches 145°.



1 ROAST GREEN BEANS

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- 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, 12-15 minutes.



2 PREP & COOK PORK

- Meanwhile, strip **rosemary leaves** from stems; finely chop leaves until you have 1 tsp (2 tsp for 4 servings).
- 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; cook until browned and cooked through, 4-6 minutes per side.
- Turn off heat; transfer pork to a cutting board. Wipe out pan.
- Swap in **chicken*** or **steak*** for pork; cook chicken until
- browned and cooked through, 3-5 minutes per side, or cook steak to desired doneness, 5-7 minutes per side.



3 MAKE PAN SAUCE

- Heat a drizzle of oil in same pan over medium-high heat. Add chopped rosemary; cook, stirring, until fragrant, 30 seconds.
- Stir in stock concentrate, vinegar, 1/4 cup water (1/3 cup for 4 servings), and 2 tsp sugar (4 tsp for 4). Bring to a simmer and cook, stirring occasionally, until slightly reduced, 3-4 minutes. Season generously with **pepper**.
- Turn off heat. Stir in half the garlic herb butter until melted (you'll use the rest in the next step).



4 FINISH & SERVE

- Halve **baguette** lengthwise and toast; spread cut sides with remaining garlic herb butter. Season with salt and pepper. Halve on a diagonal.
- Thinly slice **pork** crosswise.
- Divide pork, garlic bread, and green beans between plates. Top pork with **balsamic rosemary pan sauce** and serve.
- Thinly slice **chicken** or **steak** against the grain.

