



PORK CHOPS WITH ZESTY GREEN ONION SALSA

& Buttery Black Beans over Rice

INGREDIENTS

2 PERSON | 4 PERSON



2 | 2
Scallions



1 Clove | 2 Cloves
Garlic



1 | 1
Lime



1 | 2
Tomato



1 | 2
Black Beans



½ Cup | 1 Cup
Jasmine Rice



1 TBSP | 2 TBSP
Southwest Spice Blend



1 | 2
Chicken Stock Concentrate



10 oz | 20 oz
Pork Chops



½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



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10 oz | 20 oz
Chicken Cutlets

Calories: 900



10 oz | 20 oz
Beef Tenderloin Steak

Calories: 980



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 940



HELLO

GREEN ONION SALSA

A mix of scallions, spices, garlic, and lime juice

A PAT ABOVE

Blotting out moisture with paper towels allows the seasonings to stick and ensures even browning once the pork hits the pan.

BUST OUT

- Zester
- Strainer
- Small pot
- 2 Small bowls
- Kosher salt
- Black pepper
- Olive oil (2 TBSP | 2 TBSP)
- Cooking oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk
- Medium pot
- Paper towels
- Medium pan

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1 PREP & COOK RICE

- **Wash and dry produce.**
- Trim and roughly chop **scallions**. Peel and mince **garlic**. Zest and quarter **lime**. Dice **tomato**. Drain and rinse **beans**.
- In a small pot, combine **rice**, **¾ cup water (1½ cups for 4 servings)**, and a **big pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



4 COOK PORK

- Meanwhile, pat **pork*** dry with paper towels. Season with **remaining Southwest Spice Blend, salt, and pepper**.
- Heat a **drizzle of oil** in a medium pan over medium-high heat. Add pork and cook until browned and cooked through, 4-6 minutes per side.
- Transfer to a cutting board.

- Swap in **chicken*** or **beef*** for pork.
- Cook chicken until browned and cooked through, 3-5 minutes per side, or cook beef to desired doneness, 4-7 minutes per side.



2 MAKE SALSA

- While rice cooks, in a small bowl, combine **scallions**, **2 TBSP olive oil**, and **1 tsp Southwest Spice Blend (you'll use more in the next step)**. Stir in a **pinch of garlic** and a **squeeze of lime juice** to taste. Season generously with **salt** and **pepper**. Taste and add more garlic and lime juice as needed.



5 MAKE CREMA

- While pork cooks, in a second small bowl, combine **sour cream**, **half the lime zest**, a **squeeze of lime juice**, and a **big pinch of salt**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



3 COOK BEANS

- Heat a **drizzle of oil** in a medium pot over medium-high heat. Add **tomato** and **remaining garlic**; cook, stirring, until softened, 1-2 minutes.
- Add **beans, stock concentrate, ½ cup water (⅓ cup for 4 servings), 1 tsp Southwest Spice Blend (1 TBSP for 4), salt, and pepper. (You'll use the rest of the Southwest Spice Blend in the next step.)** Simmer until thickened, 5-10 minutes.
- Turn off heat; stir in **1 TBSP butter (2 TBSP for 4)**. Season with **salt** and **pepper**. Keep covered off heat until ready to serve.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)**, **remaining lime zest**, a **squeeze of lime juice**, **salt**, and **pepper**.
- Once cool enough to handle, slice **pork** crosswise.
- Divide rice and pork between plates. Top rice with **bean mixture** and **crema**. Top pork with **salsa**. Cut any **remaining lime** into smaller wedges and serve on the side.
- Once cool enough to handle, thinly slice **chicken** or **beef** against the grain.

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

• Chicken is fully cooked when internal temperature reaches 165°.

• Beef is fully cooked when internal temperature reaches 145°.