



HERBED PORK CHOPS WITH WALNUT GREMOLATA

over Stewed White Beans

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



½ oz | 1 oz
Walnuts
Contains: Tree Nuts



1 | 1
Lemon



1 | 2
Cannellini Beans



1 | 2
Chicken Stock
Concentrate



2 TBSP | 4 TBSP
Crème Fraîche
Contains: Milk



10 oz | 20 oz
Pork Chops



1 TBSP | 2 TBSP
Italian Seasoning



1 | 2
Red Pepper
Jam



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HelloCustom

2 PERSON | 4 PERSON

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10 oz | 20 oz
Chicken Cutlets

Calories: 650



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 690



HELLO

WALNUT GREMOLATA

Walnuts add a toasty crunch to this fresh Italian topping that's perfect with pork.

YOU DO YOU

Adjust the gremolata's flavors to your liking, adding more lemon for acidity and more garlic for aromatic depth—after all, you're the chef!

BUST OUT

- Zester
- Paper towels
- Strainer
- Large pan
- Small bowl
- Aluminum foil
- Small pot
- Whisk
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 4 tsp)
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 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

- **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Roughly chop **walnuts**. Zest and quarter **lemon**. Drain and rinse **beans**.



4 COOK PORK

- While beans cook, pat **pork*** dry with paper towels and season all over with **Italian Seasoning, 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 to a cutting board and tent with foil to keep warm. Let pan cool for 1 minute, then wipe out pan.

- 🔄 Swap in **chicken*** for pork; cook until cooked through, 3-5 minutes per side.



2 MAKE GREMOLATA

- In a small bowl, combine **scallion greens, walnuts, 2 tsp olive oil (4 tsp for 4 servings), juice from one lemon wedge (two wedges for 4), a pinch of lemon zest, a pinch of salt, and pepper**.



5 MAKE PAN SAUCE

- Heat same pan over medium heat. Add **jam, ¼ cup water (½ cup for 4 servings), and 1 TBSP butter (2 TBSP for 4)**; cook, whisking, until butter has melted and sauce has thickened, 1-2 minutes. Remove from heat.



3 MASH BEANS

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **scallion whites**; cook, stirring constantly, until fragrant and tender, 30-60 seconds.
- Stir in **beans, stock concentrate, ¼ cup water (½ cup for 4 servings), a pinch of salt, and pepper**. Bring to a boil, then reduce to a low simmer. Cook, mashing about half the beans with the back of a wooden spoon, until beans are creamy and thickened, 3-5 minutes.
- Remove from heat and stir in **crème fraîche**. Taste and season with **salt and pepper** if desired. Keep covered until ready to serve.



6 FINISH & SERVE

- Slice **pork** crosswise.
- Divide **beans** between shallow bowls and top with sliced pork. Spoon **pan sauce** over pork and top with **gremolata**. Serve with any **remaining lemon wedges** on the side.

- 🔄 Slice **chicken** crosswise.