



SEARED TURKISH-SPICED PORK CHOPS

over Couscous with Cannellini Beans & Peas

INGREDIENTS

2 PERSON | 4 PERSON



2.5 oz | 5 oz
Israeli Couscous
Contains: Wheat



1 | 2
Chicken Stock
Concentrate



10 oz | 20 oz
Pork Chops



1 TBSP | 1 TBSP
Turkish Spice Blend



1 | 2
Onion



1 | 2
Cannellini Beans



1 TBSP | 1 TBSP
Shawarma Spice
Blend



4 oz | 8 oz
Peas



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HelloCustom

2 PERSON | 4 PERSON

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10 oz | 20 oz
Chicken Cutlets

Calories: 730



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 770



HELLO

TURKISH SPICE BLEND

A warm and savory blend of cumin, garlic, coriander, and chili

GET IT DOWN PAT

Blotting out moisture on the pork helps seasonings stick and ensures even browning once the chops hit the pan, creating a deliciously caramelized crust.

BUST OUT

- Small pot
- Large pan
- Paper towels
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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1 COOK COUSCOUS

- **Wash and dry produce.**
- In a small pot, combine **couscous**, **¾ cup water (1½ cups for 4 servings)**, **stock concentrate**, and a **big pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until tender, 6-8 minutes.
- Keep covered off heat until ready to use in Step 5.



2 COOK PORK

- While couscous cooks, pat **pork*** dry with paper towels and season all over with **half the Turkish Spice Blend (all for 4 servings)**, **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, 3-5 minutes per side.
- Turn off heat; transfer pork to a cutting board. Wipe out pan; let cool for 1 minute.

↻ Swap in **chicken*** for pork.



3 PREP

- While pork cooks, halve, peel, and finely dice **onion**. Drain and rinse **beans**.



4 COOK ONION

- Melt **2 TBSP butter (4 TBSP for 4 servings)** in pan used for pork over medium-high heat. Add **onion**, **half the Shawarma Spice Blend (all for 4)**, **salt**, and **pepper**; cook, stirring constantly, until browned and softened, 4-6 minutes.



5 FINISH COUSCOUS

- Reduce heat under pan to medium low; stir in **beans**, **cooked couscous**, and **peas**. Taste and season with **salt** and **pepper** if desired.



6 FINISH & SERVE

- Thinly slice **pork** crosswise.
- Divide **couscous mixture** between shallow bowls; top with pork. Serve.

↻ Thinly slice **chicken** crosswise.

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

↻ *Chicken is fully cooked when internal temperature reaches 165°.