

INGREDIENTS

2 PERSON | 4 PERSON



2.5 oz | 5 oz Israeli Couscous Contains: Wheat



1 TBSP | 1 TBSP Turkish Spice Blend



Chicken Stock Concentrate



1 | 2 Onion



10 oz | 20 oz Pork Chops



1 | 2 Cannellini Beans



1 TBSP | 1 TBSP Shawarma Spice Blend



4 oz | 8 oz Peas



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.

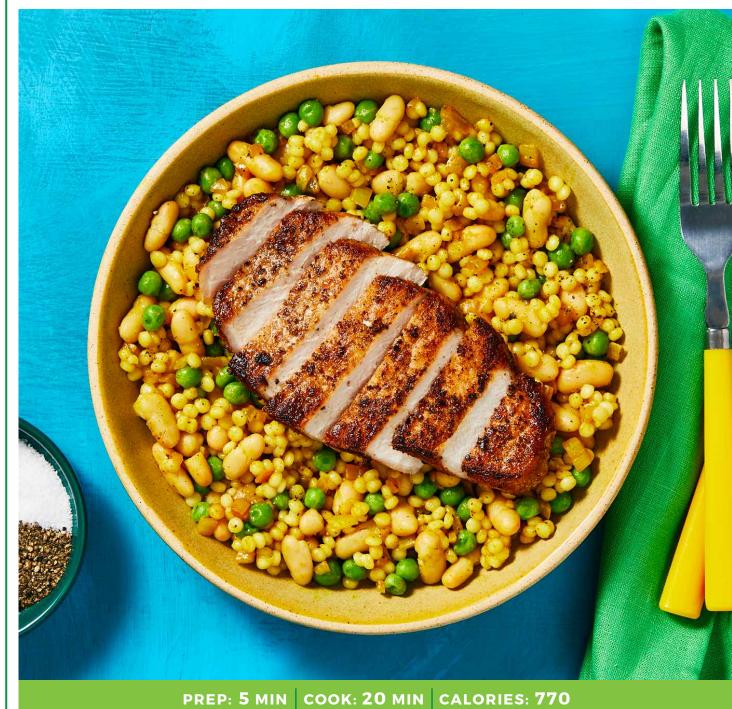


10 oz | 20 oz S Chicken Cutlets



SEARED TURKISH-SPICED PORK CHOPS

over Couscous with Cannellini Beans & Peas





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, 3/4 cup water (11/2 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.



3 PREP

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



Swap in chicken* for pork.



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.