



SPICY GINGER PORK CHOPS

with Gochujang Cucumbers & Jasmine Rice

INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Jasmine Rice



1 Clove | 2 Cloves
Garlic



2 | 4
Mini Cucumbers



10 oz | 20 oz
Pork Chops



4 TBSP | 8 TBSP
Umami Ginger
Sauce
Contains: Soy, Wheat



1 oz | 2 oz
Sweet Thai Chili
Sauce



18 ml | 36 ml
Ponzu Sauce
Contains: Fish, Soy,
Wheat



0.5 oz | 1 oz
Gochujang Sauce
Contains: Soy,
Wheat



1 TBSP | 1 TBSP
Sesame Oil
Contains: Sesame



1 tsp | 2 tsp
Korean Chili
Flakes



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HelloCustom

2 PERSON | 4 PERSON

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HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chicken Cutlets

Calories: 630



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 670



HELLO

GOCHUJANG

This Korean pantry staple, a thick chili paste made with fermented soybeans, adds sweet heat and a touch of umami to tangy pickled cucumbers.

SODI-YUM

You'll generously salt the cucumbers in Step 1 to season them and extract excess liquid, then rinse under cold water and drain so the salad isn't overly salty.

BUST OUT

- Small pot
- Paper towels
- Medium bowl
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

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1 COOK RICE & PREP

- In a small pot, combine **rice**, **1¼ cups water (2¼ cups for 4 servings)**, and a **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.
- **Wash and dry produce.**
- Peel and mince **garlic**. Trim and halve **cucumbers** lengthwise; slice into ½-inch-thick half-moons.
- Transfer cucumbers to a medium bowl; generously season with **salt**. Toss to coat, then let sit for 3-5 minutes. Rinse cucumbers; drain and return to bowl. (You'll finish the cucumbers in Step 3.)



3 DRESS CUCUMBERS

- To bowl with **drained cucumbers**, add **gochujang**, **garlic**, **half the sesame oil (all for 4 servings)**, **remaining ponzu**, and **chili flakes** to taste. Toss to coat.



2 COOK PORK & MAKE SAUCE

- Meanwhile, pat **pork*** dry with paper towels; season with a **pinch of 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.
- Remove pan from heat. Stir in **umami ginger sauce**, **chili sauce**, and **two packets of ponzu (four packets for 4 servings)**. Turn pork occasionally, until sauce has thickened and pork is coated, 1-2 minutes. Taste and season with **salt** and **pepper** if desired. Transfer pork to a cutting board.

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



4 FINISH & SERVE

- Fluff **rice** with a fork. Thinly slice **pork** crosswise. Divide rice, pork, and **cucumbers** between plates in separate sections. Top pork with **remaining pan sauce** and serve.

🔄 Thinly slice **chicken** crosswise.

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

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