



# PROVENÇAL-STYLE PORK & WHITE BEAN STEW

with Zucchini, Almond Rice & Scallions

## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup  
White Rice



1 | 2  
Zucchini



2 | 4  
Scallions



1 | 1  
Lemon



10 oz | 20 oz  
Ground Pork



1 tsp | 2 tsp  
Garlic Powder



1 TBSP | 1 TBSP  
Herbes de Provence



1 | 2  
Cannellini Beans



2 | 4  
Chicken Stock Concentrates



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



½ oz | 1 oz  
Sliced Almonds  
Contains: Tree Nuts



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## 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  
Ground Beef\*\*

Calories: 910



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 860



HELLO

## HERBES DE PROVENCE

This delicate seasoning blend hails from the south of France and includes thyme, rosemary, and tarragon.

## COOL BEANS

Remember not to drain off the cannellini beans' liquid—it will give your stew a luxuriously thick texture.

## BUST OUT

- Small pot
- Medium pot
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

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## 1 COOK RICE

- Wash and dry produce.
- In a small pot, combine **rice**,  $\frac{3}{4}$  cup water (1½ cups for 4 servings), and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



## 3 COOK STEW

- Heat a **drizzle of oil** in a medium pot over medium-high heat. Add **pork\***, **zucchini**, **scallion whites**, **garlic powder**, **half the herbes de Provence** (all for 4 servings), a **pinch of salt**, and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 5-6 minutes.
- Stir in **beans and their liquid**, **stock concentrates**, **cream cheese**, and  $\frac{1}{2}$  cup water (1 cup for 4) and bring to a boil. Cook, stirring occasionally, until slightly thickened, 1-2 minutes.
- Season with **salt** and **pepper** to taste.

 Swap in **beef\*** for pork.



## 2 PREP

- While rice cooks, trim and halve **zucchini** lengthwise; cut crosswise into  $\frac{1}{2}$ -inch-thick half-moons. Trim and thinly slice **scallions**, separating whites from greens. Quarter **lemon**.



## 4 FINISH & SERVE

- Fluff **rice** with a fork and stir in **almonds**.
- Divide **almond rice** and **pork stew** between shallow bowls. Top stew with a **squeeze of lemon juice** and garnish everything with **scallion greens**. Serve with any **remaining lemon wedges** on the side.

\*Ground Pork is fully cooked when internal temperature reaches 160°.

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