

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz Broccoli



10 oz | 20 oz Pork Chops



1/4 oz | 1/4 oz Rosemary



Demi-Baguette Contains: Soy, Wheat



1 2 Chicken Stock Concentrate



5 tsp | 10 tsp Balsamic Vinegar



2 TBSP | 4 TBSP Garlic Herb Butter Contains: Milk



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



HelloCustom

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



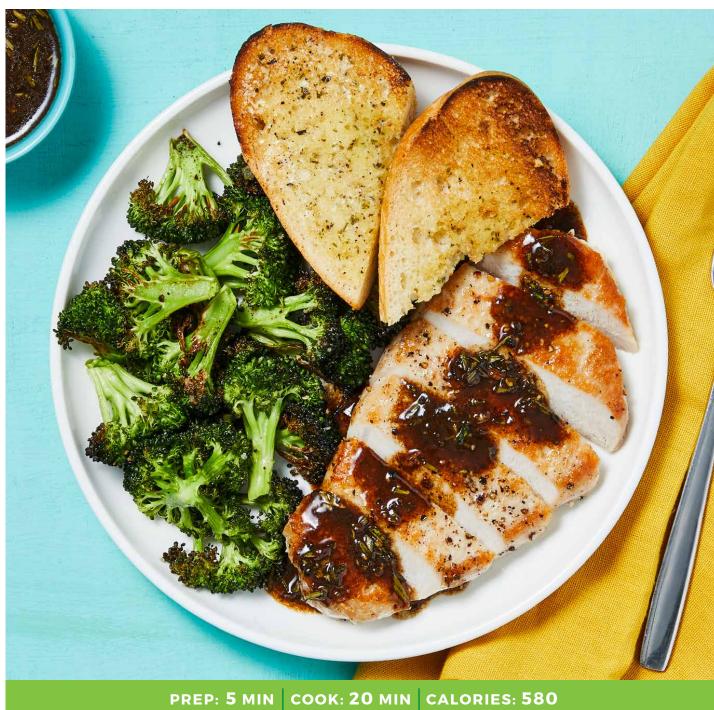
10 oz | 20 oz Beef Tenderloin Steak

G Calories: 540

G Calories: 620

BALSAMIC ROSEMARY PORK CHOPS

with Garlic Toast & Broccoli





HELLO

GARLIC HERB BUTTER

Aromatic and herbaceous, this butter delivers luxurious flavor.

LET IT BE

Let the pork stand at least 5 minutes after cooking so the juices have a chance to settle—they keep the meat nice and moist.

BUST OUT

- · Baking sheet
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (2 tsp | 4 tsp)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663 HelloFresh.com

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

- *Chicken is fully cooked when internal temperature reaches 165°.
- § *Beef is fully cooked when internal temperature reaches 145°.



1 ROAST BROCCOL

- Adjust rack to top position and preheat oven to 425 degrees.
 Wash and dry produce.
- Cut broccoli into bite-size pieces if necessary. Toss on a baking sheet with a drizzle of oil, salt, and pepper.
- Roast on top rack until browned and tender, 15-20 minutes.



3 MAKE PAN SAUCE

- Heat a drizzle of oil in same pan over medium-high heat. Add chopped rosemary; cook, stirring, until fragrant, 30 seconds.
- Stir in stock concentrate, vinegar, ¼ cup water (½ cup for 4 servings), and 2 tsp sugar (4 tsp for 4). Bring to a simmer and cook, stirring occasionally, until slightly reduced, 3-4 minutes. Season generously with pepper.
- Turn off heat. Stir in half the garlic herb butter until melted (you'll use the rest in the next step).



2 PREP & COOK PORK

- Meanwhile, strip rosemary leaves from stems; finely chop leaves until you have 1 tsp (2 tsp for 4 servings).
- Pat pork* dry with paper towels and season all over with salt and pepper.
- Heat a drizzle of oil in a large pan over medium-high heat.
 Add pork; cook until browned and cooked through,
 4-6 minutes per side.
- Turn off heat; transfer pork to a cutting board. Wipe out pan.
- Swap in **chicken*** or **beef*** for pork; cook chicken until
- cooked through, 3-5 minutes per side, or cook beef to desired doneness, 4-7 minutes per side.



4 FINISH & SERVE

- Halve baguette lengthwise and toast; spread cut sides with remaining garlic herb butter. Season with salt and pepper. Halve on a diagonal.
- Thinly slice **pork** crosswise.
- Divide pork, **garlic bread**, and **broccoli** between plates. Top pork with **balsamic rosemary pan sauce** and serve.
- Thinly slice **chicken** or **beef** against the grain.

