



# SWEET CHILI-LIME GLAZED PORK CHOPS

with Sweet Potato-Carrot Jumble, Sesame Seeds & Lime

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Sweet Potatoes



9 oz | 18 oz

Carrots



1 | 2

Red Onion



1 tsp | 2 tsp

Garlic Powder



2 | 4

Scallions



1 | 2

Lime



10 oz | 20 oz

Pork Chops



2 TBSP | 4 TBSP

Hoisin Sauce  
Contains: Soy, Wheat



1 oz | 2 oz

Sweet Thai Chili Sauce



4 TBSP | 8 TBSP

Sweet Soy Glaze  
Contains: Sesame,  
Soy, Wheat



1 TBSP | 2 TBSP

Sesame Seeds  
Contains: Sesame



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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

Chicken Cutlets

Calories: 640



PREP: 15 MIN | COOK: 35 MIN | CALORIES: 680



HELLO

## SWEET SOY GLAZE

A tangy-savory-sweet blend of soy sauce, vinegar, and nutty sesame oil creates a delicious symphony of flavors.

## MAKE ROOM

For crisp, evenly browned veggies, spread them out in a single uncrowded layer in Step 2 so they roast (instead of steam).

## BUST OUT

- Peeler
- Large pan
- Baking sheet
- Aluminum foil
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)

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## 1 START PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Dice **sweet potatoes** into ½-inch pieces. Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Halve, peel, and cut **onion** into 1-inch-thick wedges.



## 2 ROAST VEGGIES

- Toss **sweet potatoes, carrots, and onion** on a baking sheet with a **large drizzle of oil, garlic powder, salt, and pepper.** (For 4 servings, divide between two sheets; roast on top and middle racks, swapping rack positions halfway through.) Roast on top rack until browned and tender, 18-20 minutes.



## 3 FINISH PREP

- Meanwhile, trim and thinly slice **scallions**, separating whites from greens. Quarter **lime**.



## 4 COOK PORK

- 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 to a cutting board and cover with foil to keep warm. Wipe out pan and let cool slightly.

🔄 Swap in **chicken\*** for pork.



## 5 MAKE SAUCE

- Heat a **drizzle of oil** in same pan over medium-low heat. Add **scallion whites**; cook, stirring occasionally, until fragrant and tender, 2-3 minutes.
- Stir in **hoisin, chili sauce, ¼ cup water (½ cup for 4 servings), 2½ TBSP sweet soy glaze (5 TBSP for 4), and juice from half the lime.** (Be sure to measure the **sweet soy glaze—we sent more!**)
- Cook, stirring occasionally, until sauce has slightly thickened, 2-3 minutes. Taste and season with **salt** and **pepper** if desired.



## 6 FINISH & SERVE

- Slice **pork** crosswise.
- Divide pork and **sweet potato-carrot jumble** between plates in separate sections. Spoon **sauce** over pork. Garnish sweet potato-carrot jumble with **sesame seeds**. Garnish everything with **scallion greens** and serve with **remaining lime wedges** on the side.

🔄 Slice **chicken** crosswise.

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

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