



# BALSAMIC ROSEMARY PORK CHOPS

with Garlic Toast & Broccoli

## INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz  
Broccoli



¼ oz | ¼ oz  
Rosemary



1 | 2  
Demi-Baguette  
Contains: Soy, Wheat



10 oz | 20 oz  
Pork Chops



1 | 2  
Chicken Stock  
Concentrate



5 tsp | 10 tsp  
Balsamic Vinegar



2 TBSP | 4 TBSP  
Garlic Herb Butter  
Contains: Milk



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10 oz | 20 oz  
Chicken Cutlets

Calories: 540



10 oz | 20 oz  
Beef Tenderloin  
Steak

Calories: 620

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 580





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)

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\*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 BROCCOLI

- 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.