



# MISO PEACH PORK CHOPS

with Ginger Rice & Green Beans

## INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 2 Thumbs  
Ginger



1 Clove | 2 Cloves  
Garlic



1 | 1  
Lemon



10 oz | 20 oz  
Pork Chops



6 oz | 12 oz  
Green Beans



1/2 Cup | 1 Cup  
Jasmine Rice



1 | 2  
Peach Jam



1 | 2  
Miso Sauce Concentrate  
Contains: Soy



ANY ISSUES WITH YOUR ORDER?  
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: 620



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 660



HELLO

### MISO PEACH PAN SAUCE

Sweet peach jam and umami-packed miso sauce concentrate team up to make an epic pork chop topper.

### GET IT DOWN PAT

Why do we always ask you to pat your meat dry with paper towels? Blotting out as much moisture as possible allows the seasonings to really stick and ensures even browning once the pork hits the hot pan for deliciously crispy, caramelized edges.

### BUST OUT

- Zester
- Large pan
- Small pot
- Baking sheet
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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

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



### 1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Peel and mince **ginger**. Trim **green beans** if necessary. Peel and mince **garlic**. Zest and quarter **lemon**.



### 4 ROAST GREEN BEANS

- While pork cooks, toss **green beans** on a baking sheet with a **drizzle of oil**, **salt**, and **pepper**.
- Roast on top rack until browned and tender, 10-12 minutes.



### 2 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **half the ginger** and cook until fragrant, 30 seconds.
- Stir in **rice**, **¾ cup water (1½ cups for 4 servings)**, and a **big 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.



### 5 MAKE SAUCE

- Return pan used for pork to medium heat. Add a **drizzle of oil**, **garlic**, and **remaining ginger**. Cook, stirring, until fragrant, 30 seconds.
- Add **¼ cup water (½ cup for 4 servings)**, **jam**, and **miso sauce concentrate**. Cook, stirring, until thickened, 3-4 minutes.
- Remove pan from heat and stir in **2 TBSP butter (4 TBSP for 4)** until melted. Stir in a **squeeze of lemon juice** to taste.



### 3 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 and cook until browned and cooked through, 4-6 minutes per side.
- Turn off heat; transfer pork to a plate. Wipe out pan.

🔄 Swap in **chicken\*** for pork.



### 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lemon zest** and a **pinch of salt** if necessary.
- Divide rice, **pork**, and **green beans** between plates. Drizzle pork with **sauce** and serve with any **remaining lemon wedges** on the side.

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