



SWEET THAI CHILI PORK FILET

with Zesty Rice & Roasted Broccoli

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Broccoli



1 | 2
Shallot



1 | 2
Lime



¼ oz | ½ oz
Cilantro



½ Cup | 1 Cup
Jasmine Rice



10 oz | 20 oz
Pork Filet



1 | 2
Chicken Stock
Concentrate



1 oz | 2 oz
Sweet Thai
Chili Sauce



6 ml | 12 ml
Ponzu Sauce
Contains: Fish,
Soy, Wheat



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HelloCustom

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: 580



10 oz | 20 oz
Salmon
Contains: Fish

Calories: 740



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 590



HELLO PONZU

A citrus-infused umami-packed soy sauce that's sweet, savory, and tart all at once.

SEAR-IOUS BUSINESS

A restaurant-style sear goes beyond presentation—it helps pork develop a deep, rich flavor. For best results, pat your pork as dry as possible before seasoning, so it starts to brown and crisp as soon as it hits the pan.

BUST OUT

- Zester
- Small pot
- Paper towels
- Large pan
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

MORE IS MORE

If you ordered 6 servings, simply triple the amounts in the 2-person recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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

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

🍷 *Salmon is fully cooked when internal temperature reaches 145°.



1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **broccoli** into bite-size pieces if necessary. Halve, peel, and mince **shallot**. Zest and quarter **lime**. Roughly chop **cilantro**.



4 ROAST PORK & BROCCOLI

- Toss **broccoli** on opposite side of sheet from pork with a **drizzle of oil**, **salt**, and **pepper**.
- Roast on top rack until pork is cooked through and broccoli is browned and tender, 10-12 minutes.
- Once pork is done, transfer to a cutting board to rest for 5 minutes.

- 🍳 Season **broccoli** and spread across entire sheet; roast as instructed.



2 COOK RICE

- In a small pot, combine **rice**, **¾ cup water** (**1½ cups for 4 servings**), and a **big pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



5 MAKE PAN SAUCE

- Heat a **drizzle of oil** in pan used for pork over medium-high heat. Add **shallot**; cook until softened and slightly browned, 1-2 minutes.
- Stir in **stock concentrate**, **chili sauce**, **ponzu**, and **¼ cup water** (**½ cup for 4 servings**). Bring to a simmer and cook until slightly reduced, 2-3 minutes.
- Stir in a **big squeeze of lime juice** to taste. Remove pan from heat; stir in **1 TBSP butter** (**2 TBSP for 4**) until melted.



3 SEAR PORK

- While rice cooks, pat **pork*** dry with paper towels; season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add pork and sear, turning occasionally, until browned all over, 4-8 minutes (**it'll finish cooking in the next step**). Remove pan from heat.
- Transfer pork to one side of a baking sheet.

- 🍳 Swap in **chicken*** or **salmon*** for pork.
- 🍷 Cook chicken until cooked through, 4-6 minutes per side, or cook salmon (**skin sides down**) until skin is crisp, 5-7 minutes, then flip and cook until cooked through, 1-2 minutes more. Transfer to a cutting board to rest. (**Skip roasting!**)



6 FINISH & SERVE

- Thinly slice **pork** crosswise.
- Fluff **rice** with a fork; stir in **lime zest** and **half the cilantro**. Season with **salt** and **pepper**.
- Divide rice, **broccoli**, and **pork** between plates. Top pork with **pan sauce**. Garnish everything with remaining cilantro. Serve with any **remaining lime wedges** on the side.

- 🍳 Thinly slice **chicken** crosswise; skip slicing **salmon**.