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APRICOT PORK CHOPS WITH A KICK

with Carrots & Zesty Rice

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Pork Chops*
(1 | 2)



Apricot Jam
(1 | 2)



Chili Pepper*
(1 | 1)



Garlic
(2 Cloves | 4 Cloves)



Soy Sauce
(1 | 2)
Contains: Soy, Wheat



Lime*
(1 | 1)



White Rice
(1 | 2)



Carrots*
(12 oz | 24 oz)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

Vegetable Oil
(1 TBSP | 2 TBSP)

CUSTOMPLATE



This dish is eligible for CustomPlate! Add, swap, upgrade, or double protein to your heart's content. Flip the menu over for cooking info on your new protein.

CHEF'S TIP

Don't let its size fool you: Our little chili pepper packs a big punch! If you're spice-sensitive (note: this does not equal bland), hold off on adding the chili when making your pan sauce in step 5. Taste the sauce, then add as much or as little chili as you'd like (or none at all).

HAVE A CUSTOMPLATE?

Hey, EP friend! Did you substitute **chicken breasts** for pork chops? Easy! Cook through the recipe as instructed, swapping in chicken for pork in steps 4 and 6. In step 4, cook the chicken for 5–6 minutes per side.

1.



Preheat oven to 425 degrees. Place **rice** in a fine-mesh sieve and rinse until water runs clear. Add to a small pot with **1 cup water (2 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 minutes. Keep covered off heat for at least 10 minutes or until ready to serve.

2.



While rice cooks, **wash and dry all produce**. Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Peel and finely chop **garlic**. Zest and quarter **lime**. Thinly slice **chili**.

3.



Toss **carrots** on a baking sheet with a **large drizzle of oil, salt, and pepper**. Roast until browned and tender, 20–25 minutes.

4.



While carrots roast, 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, 4–5 minutes per side. Transfer to a plate and set aside. Remove pan from heat to cool for 1 minute.

5.



Return same pan to medium heat (**if pan is dry, add a drizzle of oil**). Add **garlic** and cook until fragrant, 30 seconds. Stir in **soy sauce, jam, and 2 TBSP water (3 TBSP for 4 servings)**; cook, stirring, until thickened and glossy, 2–3 minutes. Remove pan from heat and stir in a squeeze of **lime juice, 1 TBSP butter (2 TBSP for 4)**, and a pinch of **chili** to taste.

6.



Return **pork** to pan and turn to coat in **glaze**. Fluff **rice** with a fork; stir in **lime zest** and season with **salt and pepper**. Divide rice between plates; top with pork and add **carrots** to the side. Drizzle pork with any remaining glaze and serve with **remaining lime wedges**.

*Pork is fully cooked when internal temperature reaches 145 degrees.
Chicken is fully cooked when internal temperature reaches 165 degrees.*

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