



CHERRY BALSAMIC PORK CHOPS

with Garlic Herb Couscous and Roasted Broccoli



HELLO

CHERRY PAN SAUCE

Fruit jam is used to deliver one succulently sweet sensation.

PREP: 5 MIN | TOTAL: 35 MIN | CALORIES: 600



Shallots



Chicken Stock Concentrates



Pork Chops



Balsamic Vinegar



Garlic Herb Butter
(Contains: Milk)



Couscous
(Contains: Wheat)



Broccoli Florets



Cherry Jam

START STRONG

Calling all kids: let your littlest sous chefs help with tasks like seasoning the broccoli, fluffing the couscous, and plating the finished dish.

BUST OUT

- Medium pot
- Large pan
- Baking sheet
- Vegetable oil (4 tsp)
- Sugar (½ tsp)
- Butter (2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- | | |
|------------------------------|--------|
| • Shallots | 2 |
| • Garlic Herb Butter | 2 oz |
| • Chicken Stock Concentrates | 2 |
| • Couscous | 1 Cup |
| • Pork Chops | 24 oz |
| • Broccoli Florets | 16 oz |
| • Balsamic Vinegar | 10 tsp |
| • Cherry Jam | 2 oz |

HELLO WINE



PAIR WITH
Abbiocco Umbria Rosso, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

HelloFRESH



1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Halve, peel, and mince one **shallot**. Halve, peel, and thinly slice other shallot.



4 ROAST PORK AND START SAUCE

Place sheet in oven and roast until **pork** is cooked through and **broccoli** is tender and lightly crisped, 10-15 minutes. (**TIP:** Keep an eye on pork; it may be done before broccoli.) Meanwhile, lower heat under same pan to medium. Add a drizzle of **oil** and **sliced shallot**. Cook, tossing, until lightly browned, 4-5 minutes. Pour **vinegar** into pan and let simmer until reduced by half.

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com



2 COOK COUSCOUS

Melt half the **garlic herb butter** (about 2 TBSP) in a medium pot over medium-high heat. Add **minced shallot**. Cook, stirring, until just softened, 2-3 minutes. Stir in **1½ cups water**, **1 stock concentrate**, and a pinch of **salt**. Bring to a boil. Add **couscous**, remove from heat, and cover. Keep covered until ready to serve.



5 FINISH SAUCE

Stir **jam**, **¾ cup water**, and remaining **stock concentrate** into pan. Bring to a simmer and cook until reduced by about half, 3-5 minutes. Season with **salt**, **pepper**, and **½ tsp sugar** (to taste). Remove pan from heat. Add **2 TBSP plain butter** and stir to melt. Fluff **couscous** with a fork and stir in remaining **garlic herb butter**. Once **pork** is done, return pan with **sauce** to medium heat. Add pork, flipping to coat.



3 COOK PORK

Heat a large drizzle of **oil** in a large pan over medium-high heat. Season **pork** all over with **salt** and **pepper**. Add to pan and cook until browned on surface, 3-4 minutes per side. Transfer to a baking sheet, placing toward one side. Toss **broccoli** on other side of sheet with a drizzle of oil and a pinch of salt and pepper.



6 PLATE AND SERVE

Hold **pork** over pan with tongs, letting excess **sauce** drip off, then transfer to a cutting board. Let rest 1-2 minutes, then slice. Divide **couscous** between plates and arrange pork on top. Drizzle with any remaining sauce. Serve with **broccoli** on the side.

FRESH TALK

What is the best surprise you've ever received?

WK 14 TX-14