



# 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: 770**



Shallots



Chicken Stock Concentrate



Pork Chops



Balsamic Vinegar



Garlic Herb Butter  
(Contains: Milk)



Couscous  
(Contains: Wheat)



Broccoli Florets



Cherry Jam

## START STRONG

If the cherry jam doesn't immediately dissolve when you add it to the pan, break up any clumps into smaller pieces. Eventually, they'll melt into a sweet and sticky sauce.

## BUST OUT

- Medium pot
- Tongs
- Large pan
- Baking sheet
- Vegetable oil (3 tsp | 4 tsp)
- Sugar (¼ tsp | ½ tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Shallots 2 | 2
- Garlic Herb Butter 2 TBSP | 4 TBSP
- Chicken Stock Concentrate 1 | 2
- Couscous ½ Cup | 1 Cup
- Pork Chops 12 oz | 24 oz
- Broccoli Florets 8 oz | 16 oz
- Balsamic Vinegar 5 tsp | 10 tsp
- Cherry Jam 2 TBSP | 4 TBSP

## WINE CLUB

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## 1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Halve and peel shallots. Finely mince one and thinly slice the other.



## 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.

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## 2 COOK COUSCOUS

Melt half the garlic herb butter (about 1 TBSP) in a medium pot over medium-high heat. Add minced shallot. Cook, stirring, until just softened, 2-3 minutes. Stir in 1 cup water, half of the 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, ½ 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 ¼ tsp sugar to taste. Remove pan from heat. Add 1 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 SEAR PORK

Heat a 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.

## JAMMIN'!

Sweet and tangy flavors join in delicious harmony.