



HALL OF FAME

CHERRY BALSAMIC PORK CHOPS

with Garlic Herb Couscous and Roasted Broccoli



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 5 MIN | TOTAL: 35 MIN | CALORIES: 700



Shallots



Chicken Stock Concentrate



Pork Chops



Balsamic Vinegar



Garlic Herb Butter
(Contains: Milk)



Broccoli Florets



Couscous
(Contains: Wheat)



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
- Large pan
- Baking sheet
- Paper towels
- 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
- Broccoli Florets 8 oz | 16 oz
- Pork Chops 12 oz | 24 oz
- Balsamic Vinegar 5 tsp | 10 tsp
- Cherry Jam 2 TBSP | 4 TBSP

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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



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1 PREP

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



4 COOK PORK

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 cook until browned and cooked through, 4-6 minutes per side. Turn off heat; remove pork from pan and set aside, covered.



2 COOK COUSCOUS

Melt half the **garlic herb butter** in a medium pot over medium-high heat. Add **minced shallot**. Cook, stirring, until just softened, 2-3 minutes. Stir in ¾ **cup water**, half 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.



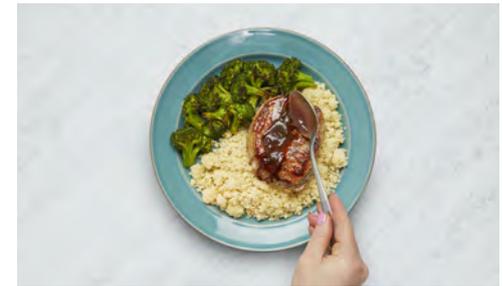
5 MAKE SAUCE

Heat another drizzle of **oil** in same pan over medium heat. Add **sliced shallot** and cook, stirring, until lightly browned, 4-5 minutes. Pour in **vinegar** and let simmer until slightly reduced, about 1 minute. Stir in **jam**, ½ **cup water**, and remaining **stock concentrate**. Simmer until thickened, 3-5 minutes. Season with **salt**, **pepper**, and ¼ **tsp sugar** (to taste). Turn off heat. Add **1 TBSP plain butter** and stir until melted. Return **pork** to pan; flip to coat in sauce.



3 ROAST BROCCOLI

Toss **broccoli** on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Roast until browned and tender, 10-15 minutes.



6 FINISH AND SERVE

Fluff **couscous** with a fork; stir in remaining **garlic herb butter**. Divide couscous, **broccoli**, and **pork** between plates. Top pork with any remaining **sauce**.

JAMMIN'!

Sweet and tangy flavors join in delicious harmony.

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