



# CHERRY BALSAMIC PORK CHOPS

with Garlic Herb Couscous and Roasted Broccoli



## HELLO

### CHERRY BALSAMIC SAUCE

A little sweet and a little tangy, it's a perfect pairing with pork that will please all palates.

**PREP: 5 MIN** | **TOTAL: 35 MIN** | **CALORIES: 780**



Couscous  
(Contains: Wheat)



Shallot



Pork Chops



Balsamic Vinegar



Garlic Herb Butter  
(Contains: Milk)



Chicken Stock Concentrate



Broccoli Florets



Cherry Jam



## START STRONG

Don't forget to fluff your couscous! Cooked couscous right out of the pot can be dense, but breaking up any clumps with a fork will yield light and tender results.

## BUST OUT

- Medium pot
- Baking sheet
- Paper towels
- Large pan
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient **2-person** | **4-person**

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

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

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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## 1 PREP

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Halve and peel shallot; mince one half and thinly slice the other. (For 4 servings, mince 1 shallot and thinly slice the other.) If necessary, cut **broccoli florets** into 1-inch pieces.



## 4 COOK PORK

Meanwhile, pat **pork** dry with paper towels; prick all over with a fork or knife. Season 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 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** and cook, stirring, until just softened, 2-3 minutes. Stir in **¾ cup water** (1½ cups for 4 servings), half the **stock concentrate**, and a pinch of **salt**. Bring to a boil. Once boiling, add **couscous**, cover, and remove pot from heat. 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. Add **vinegar** and simmer until slightly reduced, 30 seconds to 1 minute. Add **jam**, **⅓ cup water** (½ cup for 4 servings), and remaining **stock concentrate**. Cook until thickened, 3-5 minutes. Season with **salt**, **pepper**, and up to **½ tsp sugar** (1 tsp for 4). Turn off heat. Stir in **1 TBSP plain butter** (2 TBSP for 4) until melted. Return **pork** to pan; turn 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**.

## JAM OUT

Try making this sauce again, but with apricot jam and apple cider vinegar.

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