



HALL OF FAME

# CHERRY-DRIZZLED PORK CHOPS

with Couscous Salad



HELLO

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

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 560



Lemon



Scallions



Dried Cherries



Pork Chops



Cherry Jam



Grape Tomatoes



Parsley



Couscous  
(Contains: Wheat)



Chicken Stock Concentrate



## START STRONG

What makes this recipe worthy of the HelloFresh Hall of Fame? According to our customers, it's the sweet cherry sauce, which gets nice and sticky when you simmer it gently.

## BUST OUT

- Small pot
- Zester
- Small bowl
- Medium bowl
- Oil (1 tsp | 2 tsp)
- Large pan
- Paper towel

## INGREDIENTS

Ingredient 2-person | 4-person

- Lemon 1 | 2
- Grape Tomatoes 4 oz | 8 oz
- Scallions 2 | 4
- Parsley ¼ oz | ½ oz
- Dried Cherries 1 oz | 2 oz
- Couscous ½ Cup | 1 Cup
- Pork Chops 12 oz | 24 oz
- Chicken Stock Concentrate 1 | 2
- Cherry Jam 1 oz | 2 oz

## HELLO WINE



### PAIR WITH

Longwave Monterey County Syrah, 2013

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



## 1 PREP

Wash and dry all produce. Bring 2 cups water to a boil in a small pot. Zest and halve lemon. Halve grape tomatoes. Trim and thinly slice scallions, keeping greens and whites separate. Finely chop parsley.



## 2 PLUMP CHERRIES

Place dried cherries in a small bowl. Pour over just enough boiling water to cover cherries (you'll need to save 1 cup for the couscous). Set aside.



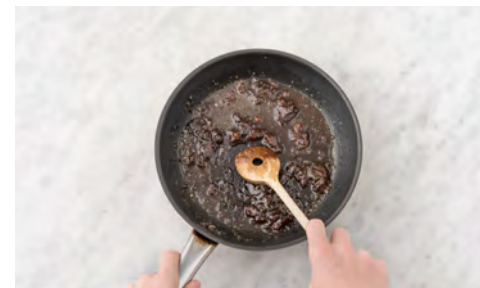
## 3 MAKE COUSCOUS

Put couscous in a medium bowl. Stir in scallion whites and a pinch of salt and pepper. Pour in 1 cup boiling water and cover. Set aside.



## 4 COOK PORK CHOPS

Heat a drizzle of oil in a large pan over high heat. Pat pork chops dry with a paper towel. Season all over with salt and pepper. Add to pan and cook to desired doneness, 3-6 minutes per side. Remove from pan and let rest 5 minutes.



## 5 MAKE PAN SAUCE

Add stock concentrate, jam, and half the cherries along with their steeping water to same pan over medium heat. Give mixture a stir to combine, then bring to a simmer and let bubble until reduced by half. (TIP: the sauce is ready when it sticks to a spoon.) Season with salt and pepper.



## 6 FINISH AND PLATE

Fluff couscous with a fork. Toss with grape tomatoes, scallion greens, lemon zest, remaining cherries, and juice of half a lemon. Season with salt, pepper, and lemon juice (to taste). Divide couscous between plates and top with pork chops. Drizzle with pan sauce and garnish with parsley.

## RED-HOT!

A cherry on top isn't just for sundaes.

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