



# CHERRY-DRIZZLED PORK CHOPS

with Tomato Couscous Salad



## HELLO CHERRY PAN SAUCE

Dried cherries and cherry jam come together to make one sweet fruit sauce.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 480**



Shallot



Grape Tomatoes



Parsley



Couscous  
(Contains: Wheat)



Chicken Stock  
Concentrate



Lemon



Scallions



Dried Cherries



Pork Chops



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

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

## INGREDIENTS

Ingredient 2-person | 4-person

- |                             |               |
|-----------------------------|---------------|
| • Shallot                   | 1   2         |
| • 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

Curieuse Vin de France Syrah, 2016

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## 1 PREP

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



## 4 COOK PORK

Heat a drizzle of oil in a large pan over medium-high heat. Pat pork 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 set aside to rest a few minutes.



## 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 boiling water for the couscous). Set aside.



## 5 MAKE PAN SAUCE

Reduce heat under pan to medium and add remaining shallot. Cook until softened, about 1 minute. Stir in stock concentrate, jam, and half the cherries along with all of their steeping water. Give everything a stir to combine, then bring to a simmer and let bubble until reduced by about half. (TIP: The sauce is ready when it sticks to the back of a spoon.) Season with salt and pepper.



## 3 MAKE COUSCOUS

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



## 6 FINISH AND PLATE

Fluff couscous with a fork, then toss in tomatoes, scallion greens, remaining cherries, lemon zest, and a squeeze or two of lemon juice. (TIP: For extra flavor, add 1 TBSP butter before tossing.) Season with salt, pepper, and more lemon juice (to taste). Divide between plates and top with pork. Drizzle with pan sauce and garnish with parsley.

## RED HOT!

A cherry on top isn't just for sundaes.

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