



# CHILI LIME PORK CUTLETS

with Zesty Rice & Cucumber Peanut Salad

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Persian Cucumber



1 | 2  
Lime



12 oz | 24 oz  
Pork Cutlets



½ oz | 1 oz  
Peanuts  
Contains: Peanuts



1 | 2  
Microwavable Rice



2 oz | 4 oz  
Sweet Thai  
Chili Sauce



2 oz | 4 oz  
Mixed Greens

## HELLO

### SWEET THAI CHILI SAUCE

Sweet, spicy, and sticky, it's full of super-charged flavor and tastes like magic.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 700



## ONE-TWO CRUNCH

Can't get enough of these candied peanuts? Make them again for an easy party snack!

## BUST OUT

- Zester
- Paper towels
- Large pan
- Medium pan
- Large bowl
- Whisk
- Kosher salt
- Black pepper
- Sugar (1 tsp | 2 tsp + more for dressing)
- Olive oil (1½ TBSP | 3 TBSP)
- Vegetable oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP

- **Wash and dry all produce.**
- Trim and halve **cucumber** lengthwise; thinly slice crosswise into half-moons. Zest and halve **lime**.
- Pat **pork\*** dry with paper towels; season all over with **salt** and **pepper**.



### 4 WARM RICE & GLAZE PORK

- While pork cooks, using your hands, massage **rice** in package to break up grains.
- Heat a medium pan over medium heat. Add rice and **2 TBSP water**. Cook, stirring, until warmed through, 2-3 minutes. Stir in **1 TBSP butter** (2 TBSP for 4 servings) and season with **salt** and **pepper**. Remove pan from heat.
- Heat pan used for pork over medium-low heat; add **chili sauce** and a squeeze of **lime juice**.
- Return **pork** to pan and turn to coat in **glaze**. Turn off heat.



### 2 COAT PEANUTS

- Heat a large, dry pan over medium-high heat. Add **peanuts**; cook, stirring, until lightly browned, 2-3 minutes.
- Add **1 tsp sugar** (2 tsp for 4 servings) and **1 TBSP water** (2 TBSP for 4). Cook, stirring, until peanuts are coated and tacky, 1-2 minutes. Turn off heat; remove from pan and set aside. Wash out pan.
- Once cool enough to handle, roughly chop peanuts.



### 5 MAKE SALAD

- In a large bowl, whisk together juice from remaining **lime**, **1½ TBSP olive oil** (3 TBSP for 4 servings), and a pinch of **sugar**.
- Toss in **mixed greens**, **cucumber**, and **peanuts**. Season with **salt** and **pepper**.



### 3 COOK PORK

- Heat a drizzle of **oil** in same pan over high heat. Add **pork** and cook until browned and cooked through, 2-3 minutes per side.
- Turn off heat; transfer to a plate and set aside. Wipe out pan.



### 6 FINISH & SERVE

- Stir **lime zest** and a pinch of **salt** into bowl with **rice**.
- Divide rice between plates and top with **pork** and any remaining **glaze**. Serve with **salad** on the side.

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