



PORK CHOPS WITH SCALLION CHIMICHURRI

& Buttery Black Beans over Rice



HELLO SCALLION CHIMICHURRI

We've amped up the flavor and texture of classic chimichurri by swapping traditional parsley for bright and crunchy scallions.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 950**



Roma Tomato



Garlic



Scallions



Jasmine Rice



Pork Chops



Lime



Black Beans



Southwest
Spice Blend



Chicken Stock
Concentrate



Sour Cream
(Contains: Milk)

START STRONG

Why do we ask you to prick the pork chops in step 4? It's a quick and easy way to tenderize meat (hence the needles on store-bought meat tenderizers) so you end up with juicy, flavorful pork after cooking.

BUST OUT

- Zester
- Strainer
- Small pot
- 2 Small bowls
- Medium pot
- Olive oil (2 TBSP | 3 TBSP)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Paper towels
- Medium pan
- Kosher salt
- Black pepper

INGREDIENTS

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

- Roma Tomato **1 | 2**
- Lime **1 | 2**
- Garlic **2 Cloves | 4 Cloves**
- Black Beans **13.4 oz | 26.8 oz**
- Scallions **2 | 4**
- Jasmine Rice **½ Cup | 1 Cup**
- Southwest Spice Blend **1 TBSP | 2 TBSP**
- Chicken Stock Concentrate **1 | 2**
- Pork Chops* **12 oz | 24 oz**
- Sour Cream **2 TBSP | 4 TBSP**

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



1 PREP & COOK RICE

Wash and dry all produce. Dice **tomato**. Zest and quarter **lime** (zest 1 lime; quarter both for 4 servings). Mince **garlic**. Drain and rinse **beans**. Trim and roughly chop **scallions**. In a small pot, combine **rice**, **¾ cup water** (1½ cups for 4), and a big pinch of **salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



4 COOK PORK CHOPS

Pat **pork** dry with paper towels; prick all over with a fork or knife. Season with remaining **Southwest Spice**, **salt**, and **pepper**. Heat a drizzle of **oil** in a medium pan over medium-high heat. Add pork and cook until browned and cooked through, 4-6 minutes per side. Transfer to a cutting board. When cool enough to handle, slice pork crosswise.



2 MAKE CHIMICHURRI

While rice cooks, in a small bowl, combine **scallions**, **2 TBSP olive oil** (3 TBSP for 4 servings), and **1 tsp Southwest Spice** (2 tsp for 4; be sure to measure). Stir in a pinch of **garlic** and a squeeze of **lime juice** to taste. Season generously with **salt** and **pepper**. Taste and add more garlic or lime juice if desired.



5 MAKE CREMA

Meanwhile, in a second small bowl, combine **sour cream**, half the **lime zest**, a squeeze of **lime juice**, and a large pinch of **salt**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



3 COOK BEANS

Heat a drizzle of **oil** in a medium pot over medium-high heat. Add **tomato** and remaining **garlic**. Cook, stirring, until softened, 1-2 minutes. Add **beans**, **stock concentrate**, **½ cup water** (⅓ cup for 4), **1 tsp Southwest Spice** (1 TBSP for 4; you'll use the rest later), **salt**, and **pepper**. Simmer until thickened, 5-10 minutes. Turn off heat; stir in **1 TBSP butter** (2 TBSP for 4). Season with **salt** and **pepper**. Keep covered off heat until ready to serve.



6 FINISH & SERVE

Fluff **rice** with a fork; stir in **1 TBSP butter** (2 TBSP for 4 servings), remaining **lime zest**, a squeeze of **lime juice**, **salt**, and **pepper**. Divide rice and **pork** between plates. Top rice with **bean mixture** and **crema**. Top pork with **chimichurri**. Cut any remaining **lime** into wedges and serve on the side.

CHIM CHIMICHURRI-EE

This versatile green sauce works well as a marinade for grilled meats or even as a dressing—just add vinegar.

WK 7 NJ-4



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