



# CRAVE-WORTHY CRANBERRY PORK

with Pecan Couscous and Zucchini



## HELLO CRANBERRY SAUCE

Forget the stuff from the can. This DIY version uses the dried berries and jam for tantalizing tartness.

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

-  Chicken Stock Concentrate
-  Zucchini
-  Parsley
-  Dried Cranberries
-  Pork Chops
-  Cranberry Jam
-  Pecans  
(Contains: Tree Nuts)
-  Lemons
-  Couscous  
(Contains: Wheat)
-  Italian Seasoning
-  Chicken Demi-Glace  
(Contains: Milk)

## START STRONG

You may want to use the lemons and adjust the cranberry sauce to taste for any younger eaters who are not huge fans of sour flavors.

## BUST OUT

- Medium pot
- Baking sheet
- Large pan
- Paper towel
- Oil (2 TBSP)

## INGREDIENTS

Ingredient 4-person

- Chicken Stock Concentrate 1
- Pecans 2 oz
- Zucchini 3
- Lemons 2
- Parsley ¼ oz
- Couscous 1 Cup
- Dried Cranberries 3 oz
- Italian Seasoning 1 TBSP
- Pork Chops 24 oz
- Chicken Demi-Glace 1
- Cranberry Jam 2 oz

## HELLO WINE



### PAIR WITH

La Pintada Campo de Borja  
Garnacha-Syrah, 2015

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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat broiler to high. Bring **2 cups water** to a boil in a medium pot with **stock concentrate** and a pinch of **salt**. Chop **pecans**. Cut **zucchini** into 3-inch lengths; quarter each lengthwise. Halve **1 lemon**; cut other into wedges. Pick **parsley** leaves from stems and finely chop; reserve stems, keeping them separate.



## 4 COOK PORK

Heat a large drizzle of **oil** in a large pan over medium-high heat. Pat **pork** dry with a paper towel, then season all over with **salt, pepper**, and remaining **Italian seasoning**. Add to pan and cook to desired doneness, 4-7 minutes per side. Remove from pan and set aside to rest.



## 2 COOK COUSCOUS

Once stock in pot is boiling, add **couscous, parsley stems**, and half the **cranberries**. Stir to combine, remove from heat, and cover.



## 5 MAKE SAUCE

Add **1 cup water, demi-glace, cranberry jam**, and remaining **cranberries** to same pan over medium-high heat. Stir to combine and bring to a boil. Lower heat and let simmer until slightly thickened, about 2 minutes. (**TIP:** The sauce is ready when it coats the back of a spoon.) Stir in half the **parsley leaves**. Season with **salt and pepper**, then remove from heat.



## 3 BROIL ZUCCHINI

Toss **zucchini** on a baking sheet with **1 TBSP oil**, half the **Italian seasoning**, and a pinch of **salt and pepper**. Spread out in an even layer. Broil until tender and starting to brown, 10-15 minutes, flipping halfway through.



## 6 FINISH AND PLATE

Fluff **couscous** with a fork, then stir in **pecans**, remaining **parsley leaves**, a squeeze of **lemon**, and a drizzle of **oil**. Season with **salt, pepper**, and more lemon (to taste). Divide between plates, along with **zucchini**. Place **pork** on top of couscous, then drizzle with **sauce**. Serve with **lemon wedges** on the side.

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