



HOISIN-GLAZED PORK CHOPS

with Sesame Slaw Salad

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 Clove | 2 Cloves
Garlic



1 | 2
Baby Lettuce



4 oz | 8 oz
Red Cabbage and
Carrot Mix



1.5 oz | 3 oz
Sesame Dressing
Contains: Sesame, Soy,
Wheat



10 oz | 20 oz
Pork Chops



2 TBSP | 4 TBSP
Hoisin Sauce
Contains: Soy, Wheat



5 tsp | 10 tsp
White Wine
Vinegar



1 TBSP | 1 TBSP
Sesame Oil
Contains: Sesame



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10 oz | 20 oz
Chicken Cutlets

Calories: 420



10 oz | 20 oz
Organic Chicken
Cutlets

Calories: 420



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 460



HELLO

HOISIN SAUCE

A sweet and umami-packed Cantonese-style sauce with a barbecue-like kick

SALAD ADVICE

Cabbage and carrots benefit from “marinating” in the dressing while you cook, but make sure to add the lettuce just before serving (so it doesn’t wilt).

BUST OUT

- Large bowl
- Paper towels
- Large pan
- Aluminum foil
- Kosher salt
- Black pepper
- Sugar (¼ tsp | ½ tsp)
- Cooking oil (2 tsp | 2 tsp)

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

🍳 *Chicken is fully cooked when internal temperature reaches 165°.



1 PREP

- **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**. Trim and discard root end from **lettuce**; roughly chop leaves.



2 START SALAD

- In a large bowl, combine **cabbage and carrot mix**, **half the scallion greens**, **half the dressing (you'll use the rest later)**, and ¼ tsp **sugar** (½ tsp for 4 servings); toss to coat. Season with **salt and pepper**.



3 COOK PORK

- Pat **pork*** dry with paper towels and season all over with **salt and pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add pork and cook until browned and cooked through, 4-6 minutes per side.
- Turn off heat; transfer to a cutting board and tent with foil to keep warm. Wipe out pan and let cool slightly.

- 🍳 Swap in **chicken*** or **organic chicken*** for pork; cook until cooked through, 3-5 minutes per side.



4 MAKE PAN SAUCE

- Heat a **drizzle of oil** in same pan over medium-low heat. Add **garlic** and **scallion whites**; cook, stirring, until fragrant, 30-60 seconds.
- Stir in ¼ **cup water** (½ cup for 4 servings), **hoisin**, **vinegar**, and **half the sesame oil** (all for 4). Bring to a simmer; cook until sauce has slightly thickened, 2-4 minutes. Season lightly with **pepper**.



5 FINISH SALAD

- Add **lettuce** and **remaining dressing** to bowl with **cabbage and carrot mixture**; toss to combine.



6 FINISH & SERVE

- Slice **pork** crosswise.
- Divide pork and **salad** between plates. Spoon **pan sauce** over top; garnish with **remaining scallion greens** and serve.

- 🍳 Slice **chicken** or **organic chicken** crosswise.