



# LEMON THYME PORK

with Roasted Green Beans & Garlic Herb Rice

## INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz  
Green Beans



1 | 2  
Lemon



¼ oz | ¼ oz  
Thyme



½ Cup | 1 Cup  
Jasmine Rice



12 oz | 24 oz  
Pork Cutlets



2 TBSP | 4 TBSP  
Garlic Herb Butter  
Contains: Milk



1 | 2  
Chicken Stock  
Concentrate



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk

## HELLO

### GARLIC HERB BUTTER

Aromatic garlic and a garden's worth of herbs are blended into butter for rich, luxuriant flavor.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 660



### MIND THE GAP

When cooking your pork in step 4, try to avoid overcrowding the pan—work in batches if needed. Leaving room between cutlets in the pan ensures even browning (rather than steaming). Each cutlet should have at least 1 inch of space around it for maximum crust caramelization.

### BUST OUT

- Small pot
- Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.**
- Quarter **lemon**. Strip **1 tsp thyme leaves** from stems; finely chop leaves.



### 2 COOK RICE

- In a small pot, combine **rice**, **¾ cup water (1½ cups for 4 servings)**, and a big pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



### 3 ROAST GREEN BEANS

- While rice cooks, toss **green beans** on a baking sheet with a drizzle of **oil**, **salt**, and **pepper**.
- Roast on top rack, tossing halfway through, until browned and tender, 10-12 minutes.
- Cover to keep warm.



### 4 COOK PORK

- Meanwhile, pat **pork\*** dry with paper towels; 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, 2-3 minutes per side. **(For 4 servings, you may need to work in batches.)**
- Turn off heat; transfer to a plate. Wipe out pan.



### 5 MAKE SAUCE

- Melt half the **garlic herb butter** (you'll use the rest later) in same pan over medium-high heat. Add **chopped thyme** and cook until fragrant, 30 seconds. **TIP: To add additional herbaceous flavor to your sauce, feel free to chop up more of the remaining thyme.**
- Stir in **stock concentrate** and **¼ cup water (½ cup for 4 servings)**; bring to a simmer. Cook for 2-3 minutes, then remove pan from heat.
- Stir in **sour cream**, **1 TBSP plain butter (2 TBSP for 4)**, and a squeeze of **lemon juice**. Season with **pepper**.



### 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in remaining **garlic herb butter**. Taste and season with **salt** and **pepper**.
- Divide rice, **pork**, and **green beans** between plates. Spoon **sauce** over pork. Serve with remaining **lemon wedges** on the side.

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