



# MANDARIN CHILI PORK CHOPS

with Rice & Roasted Zucchini-Carrot Medley

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Zucchini



6 oz | 12 oz  
Carrots



2 | 4  
Scallions



1 | 2  
Mandarin Orange



½ Cup | 1 Cup  
Jasmine Rice



1 tsp | 2 tsp  
Garlic Powder



1 | 2  
Chicken Stock Concentrate



2 oz | 4 oz  
Sweet Thai Chili Sauce



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



1 TBSP | 1 TBSP  
Cornstarch



10 oz | 20 oz  
Pork Chops



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



HELLO

### MANDARIN ORANGE

Sweeter than the common orange, this citrus fruit adds bright flavor to the sauce.

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 690



## RICE, RICE BABY

Fluffing rice with a fork right before serving is an essential step; this helps each grain keep its texture, yielding lighter results.

## BUST OUT

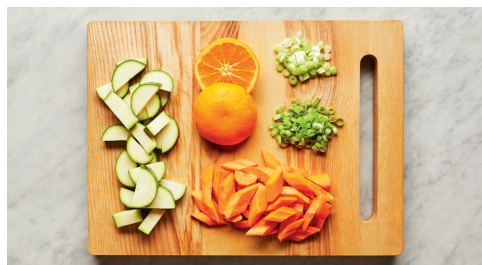
- Peeler
- Whisk
- Small pot
- Paper towels
- Baking sheet
- Large pan
- Medium bowl

- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Sugar (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

## GET SOCIAL

Share your #HelloFreshPics  
with us @HelloFresh

(646) 846-3663  
HelloFresh.com



### 1 PREP

- Adjust rack to middle position and preheat oven to 450 degrees. **Wash and dry produce.**
- Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Halve **mandarin**. Trim and thinly slice **scallions**, separating whites from greens.



### 4 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 pork to a plate. Wipe out pan.



### 2 COOK RICE & ROAST VEGGIES

- In a small pot, combine **rice**, **¾ cup water (1½ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook, covered, until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.
- While rice cooks, toss **zucchini** and **carrots** on a baking sheet with a **large drizzle of oil, garlic powder, salt, and pepper**. Roast on middle rack until browned and tender, 18-20 minutes.



### 5 FINISH SAUCE & COAT PORK

- Heat a **drizzle of oil** in pan used for pork over medium-high heat. Add **scallion whites** and cook, stirring occasionally, until fragrant and soft, 30-60 seconds.
- Add **mandarin chili sauce**. Reduce heat to medium; cook, stirring occasionally, until sauce begins to thicken, 2-4 minutes. Turn off heat. Stir in **1 TBSP butter (2 TBSP for 4 servings)** until melted.
- Add **pork** to sauce and turn to coat.



### 3 MAKE SAUCE

- While veggies roast, in a medium bowl, whisk together **juice from whole mandarin (both for 4 servings)**, **stock concentrate**, **chili sauce**, **soy sauce**, **half the cornstarch (all for 4)**, **½ cup water (1 cup for 4)**, and **1 tsp sugar (2 tsp for 4)**.



### 6 FINISH & SERVE

- Fluff **rice** with a fork; season with **salt** and **pepper**.
- Divide rice and **veggies** between plates. Top rice with **pork** and drizzle with any **remaining sauce**. Garnish with **scallion greens** and serve.

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