

MAPLE AND ROSEMARY-GLAZED PORK CUTLETS

with Couscous and a Creamy Apple Salad



HELLO -

MAPLE ROSEMARY GLAZE

Sticky, sweet, and full of bodacious herbaceous flavor

PREP: 10 MIN TOTAL: 30 MIN

CALORIES: 700



Pork Cutlets





Rosemary









White Wine Vinegar



Lettuce



Mayonnaise (Contains: Eggs)

Chicken Stock Concentrates

Couscous (Contains: Wheat)

Maple Syrup

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START STRONG

Here's a trick for quicker apple prep: hold your apple upright and cut along the sides of the core, rotating 90 degrees until you have four pieces that will lie flat on your board for easy dicing.

BUST OUT

- Small pot
- Paper towel
- Large pan
- Medium bowl
- Olive oil (1 TBSP)
- Butter (3 TBSP) (Contains: Milk)

INGREDIENTS

Ingredient 4-person

• Scallions	2
• Rosemary	1⁄4 oz
Gala Apples	2
• Couscous	1 Cup
Pork Cutlets	24 oz
White Wine Vinegar	10 tsp
Maple Syrup	1/4 Cup
Chicken Stock Concentrates	2
Mayonnaise	4 TBSP
Spring Mix Lettuce	4 oz

HELLO WINE



Septimania Corbières Rouge, 2016

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PREP Wash and dry all produce. Trim, then thinly slice scallions, keeping greens and whites separate. Pick and finely chop enough rosemary leaves from stems to give you 2 tsp. Halve, core, and dice apples.



MAKE SAUCE After removing second batch of pork from pan, reduce heat under pan to medium. Stir in remaining chopped rosemary, 2 TBSP vinegar (we'll use more later), 1/4 cup maple syrup (we sent more), stock concentrates, and 1/3 cup water. Let simmer until thickened, 1-2 minutes. Stir in 1 TBSP butter, then season with salt and pepper. Add all pork, tossing to coat in sauce. Remove pan from heat.



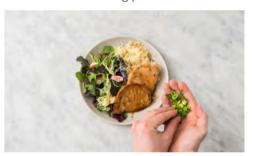
COOK COUSCOUS Heat 1 TBSP olive oil in a small pot over medium-high heat. Add scallion whites and 1 tsp chopped rosemary. Cook until fragrant, about 30 seconds. Pour in 11/4 cups water. Bring to a boil, then immediately stir in couscous and a large pinch of salt and pepper. Remove from heat, cover, and let stand until tender, about 10 minutes.



TOSS SALAD Whisk together **mayonnaise** and remaining vinegar in a medium bowl. Add lettuce and apples. Toss to combine. Season with salt and pepper.



COOK PORK Meanwhile, pat **pork** dry with a paper towel. Season generously all over with salt and pepper. Melt 1 TBSP **butter** in a large pan over high heat. Add half the pork. Cook until browned and cooked through, about 2 minutes per side. Remove from pan and set aside on a plate. Repeat with another 1 TBSP butter and remaining pork.



FINISH AND SERVE Fluff **couscous** with a fork, then divide between plates. Arrange **pork** on top of couscous and drizzle with any **sauce** in pan. Garnish with **scallion** greens. Serve with salad on the side.

FRESH TALK

Go around the table and name one thing that each person is the best at.

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