



# MISO LIME PORK CUTLETS

with Zesty Roasted Carrots & Ginger Scallion Rice

## INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 1 Thumb  
Ginger



2 | 2  
Scallions



12 oz | 24 oz  
Carrots



1 | 1  
Lime



½ Cup | 1 Cup  
Jasmine Rice



12 oz | 24 oz  
Pork Cutlets



1 tsp | 2 tsp  
Garlic Powder



1 | 2  
Miso Sauce  
Concentrate  
Contains: Soy



½ oz | 1 oz  
Honey



1 TBSP | 1 TBSP  
Sesame Seeds

## HELLO

### GINGER SCALLION RICE

Sautéed aromatics add a special touch to fluffy jasmine rice.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 740





## LIGHTNING SEED

If you have an extra few minutes, toast your sesame seeds in a dry pan over medium-low heat. Stir constantly and keep an eye on those little guys, removing from heat and transferring to a plate as soon as they turn golden and fragrant.

## BUST OUT

- Peeler
- Zester
- Small pot
- Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Peel and mince **ginger**. Trim and thinly slice **scallions**, separating whites from greens. Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Zest and quarter **lime**.



### 4 COOK PORK

- Meanwhile, pat **pork\*** dry with paper towels. Season lightly with **salt** and **pepper**; rub all over with **garlic powder**.
- Heat a large 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, cook in batches if necessary.)**
- Turn off heat; transfer pork to a plate. Wipe out pan.



### 2 COOK RICE

- Heat a drizzle of **oil** in a small pot over medium-high heat. Add **ginger** and **scallion whites**; cook, stirring, until fragrant, 1 minute.
- Stir in **rice** and **¾ cup water (1¼ cups for 4 servings)**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



### 5 MAKE SAUCE

- Return same pan to medium-high heat. Add **¼ cup water (½ cup for 4 servings)**, **miso sauce concentrate**, **honey**, and a big squeeze of **lime juice**. Bring to a simmer; cook, stirring, until thickened, 2-3 minutes. Turn off heat.
- Stir in **1 TBSP butter (2 TBSP for 4)**. Taste and season with **salt**, **pepper**, and more lime juice if desired.
- Return **pork** to pan and turn to coat.



### 3 ROAST CARROTS

- While rice cooks, toss **carrots** on a baking sheet with a drizzle of **oil**, **salt**, and **pepper**.
- Roast on top rack until tender, 20-25 minutes.
- Toss with **lime zest**.



### 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)**. Season with **salt** and **pepper**.
- Divide rice, **pork**, and **carrots** between plates. Top pork with any remaining **sauce**. Sprinkle everything with **scallion greens** and as many **sesame seeds** as you like. Serve with any remaining **lime wedges** on the side.

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