



# MISO PEACH PORK CHOPS

with Ginger Rice & Green Beans

## INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 2 Thumbs  
Ginger



1 Clove | 2 Cloves  
Garlic



1 | 1  
Lime



12 oz | 24 oz  
Pork Chops



6 oz | 12 oz  
Green Beans



½ Cup | 1 Cup  
Jasmine Rice



2 TBSP | 4 TBSP  
Peach Jam



1 | 2  
Miso Sauce Concentrate  
Contains: Soy

## HELLO

### MISO PEACH PAN SAUCE

Sweet peach jam and umami-packed miso sauce concentrate team up to make an epic pork chop topper.



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





## GET IT DOWN PAT

Why do we always ask you to pat your meat dry with paper towels?

Blotting out as much moisture as possible allows the seasonings to really stick and ensures even browning once the pork hits the hot pan for deliciously crispy, caramelized edges.

## BUST OUT

- Zester
- Paper towels
- Small pot
- Large pan
- Baking sheet
- 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 450 degrees. **Wash and dry all produce.**
- Peel and mince **ginger** until you have 1 TBSP (2 TBSP for 4 servings). Trim **green beans** if necessary. Peel and mince **garlic**. Zest and quarter **lime**.
- Pat **pork\*** dry with paper towels and season all over with **salt** and **pepper**.



### 4 ROAST GREEN BEANS

- While pork cooks, toss **green beans** on a baking sheet with a **drizzle of oil**, **salt**, and **pepper**.
- Roast on top rack until browned and tender, 10-12 minutes.



### 2 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **half the ginger** and cook until fragrant, 30 seconds.
- Stir in **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.



### 5 MAKE SAUCE

- Return pan used for pork to medium heat. Add a **drizzle of oil**, **garlic**, and **remaining ginger**. Cook, stirring, until fragrant, 30 seconds.
- Add **¼ cup water** (½ cup for 4 servings), **jam**, and **miso sauce concentrate**. Cook, stirring, until thickened, 2-3 minutes.
- Remove pan from heat and stir in **2 TBSP butter** (4 TBSP for 4) until melted. Stir in a **squeeze of lime juice** to taste.



### 3 COOK PORK

- While rice cooks, 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; remove from pan. Wipe out pan.



### 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lime zest** and a **pinch of salt** if necessary.
- Divide rice, **pork**, and **green beans** between plates. Drizzle pork with **sauce** and serve with any **remaining lime wedges** on the side.

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