

## **INGREDIENTS**

2 PERSON | 4 PERSON







1|1 Lime





6 oz | 12 oz Green Beans



2 TBSP | 4 TBSP Peach Jam



1 Clove | 2 Cloves



12 oz | 24 oz Pork Chops



½ Cup | 1 Cup Jasmine Rice



1 | 2 Miso Sauce Concentrate Contains: Soy

# HELLO

# MISO PEACH PAN SAUCE

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

# **MISO PEACH PORK CHOPS**

with Ginger Rice & Green Beans



PREP: 10 MIN COOK: 30 MIN CALORIES: 690

15



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



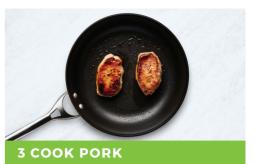
#### 1 PREP

- 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.



## 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, 3/4 cup water (11/2 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.



- 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.



#### **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.



#### **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 1/4 cup water (1/3 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.



## 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.