



CHERRY-DRIZZLED PORK CHOPS

with Couscous Salad

PREP: 10 MIN
TOTAL: 35 MIN

LEVEL 1

NUT FREE

DAIRY FREE



HELLO

CHERRY PAN SAUCE

Two kinds of cherries in one sweet sauce

INGREDIENTS:

- Shallot
- Lemon
- Grape Tomatoes
- Scallions
- Parsley
- Dried Cherries
- French Couscous (Contains: Wheat)
- Pork Chops
- Chicken Stock Concentrate
- Cherry Jam

FOR 2 PEOPLE:

- 1
- 1
- 4 oz
- 2
- ¼ oz
- 1 oz
- ½ Cup
- 12 oz
- 1
- 1 oz

FOR 4 PEOPLE:

- 2
- 2
- 8 oz
- 4
- ½ oz
- 2 oz
- 1 Cup
- 24 oz
- 2
- 2 oz

NUTRITION PER SERVING

552 cal | Fat: 14 g | Sat. Fat: 4.5 g | Protein: 45 g | Carbs: 63 g | Sugar: 25 g | Sodium: 271 mg | Fiber: 7 g

START STRONG

If the **cherry jam** doesn't immediately dissolve when you add it to the pan, that's OK. Simply break up any clumps into smaller pieces. Eventually, they'll melt into a sweet and sticky sauce.



1 PREP

Wash and dry all produce.

Bring **2 cups water** to boil in a small pot. Halve, peel, and dice **shallot**. Zest and halve **lemon**. Halve **grape tomatoes**. Trim and thinly slice **scallions**, keeping greens and whites separate. Finely chop **parsley**.



2 PLUMP CHERRIES

Place **dried cherries** in a small bowl. Pour over just enough boiling **water** to cover cherries (you'll need to save 1 cup for later). Set aside.



3 MAKE COUSCOUS

Put **couscous** in a medium bowl. Stir in **scallion whites**, half the diced **shallot**, and a pinch of **salt** and **pepper**. Pour in **1 cup boiling water** and cover. Set aside.



4 COOK PORK CHOPS

Heat a drizzle of **oil** in a large pan over high heat. Pat **pork chops** dry with a paper towel. Season all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 3-6 minutes per side. Remove and let rest 5 minutes.



5 MAKE PAN SAUCE

Add remaining diced **shallot** to pan and cook until softened, about 1 minute. Stir in **stock concentrate**, **jam**, and half of the **cherries** and their steeping **water**. Bring to a simmer and let bubble until reduced by half (**TIP**: the sauce is ready when it sticks to a spoon). Season with **salt** and **pepper**.



6 FINISH AND PLATE

Fluff **couscous** with a fork. Toss with **grape tomatoes**, **scallion greens**, **lemon zest**, remaining **cherries**, and juice of half a **lemon**. Season with **salt**, **pepper**, and **lemon juice** (to taste). Divide **couscous** between plates and top with **pork chops**. Drizzle with **pan sauce** and garnish with **parsley**.

RED-HOT!

A cherry on top isn't just for sundaes.

