



PORK CHOPS WITH ZESTY GREEN ONION SALSA

& Buttery Black Beans over Rice



HELLO GREEN ONION SALSA

A mix of bright and crunchy scallions, warm spices, aromatic garlic, and tangy lime juice makes for a fun, flavor-packed condiment.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 930**



Roma Tomato



Garlic



Scallions



Jasmine Rice



Pork Chops



Lime



Black Beans



Southwest Spice Blend



Chicken Stock Concentrate



Sour Cream
(Contains: Milk)

START STRONG

Wondering why we're always telling you to pat your meat dry with paper towels? This ensures even browning rather than steaming, resulting in crispy, caramelized edges on your pork chops.

BUST OUT

- Zester
- Paper towels
- Strainer
- Medium pan
- Small pot
- Kosher salt
- 2 Small bowls
- Black pepper
- Medium pot
- Olive oil (2 TBSP | 2 TBSP)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 2
- Garlic 1 Clove | 2 Cloves
- Lime 1 | 1
- Roma Tomato 1 | 2
- Black Beans 13.4 oz | 26.8 oz
- Jasmine Rice ½ Cup | 1 Cup
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Chicken Stock Concentrate 1 | 2
- Pork Chops* 12 oz | 24 oz
- Sour Cream 2 TBSP | 4 TBSP

* Pork is fully cooked when internal temperature reaches 145 degrees.



1 PREP & COOK RICE

Wash and dry all produce. Trim and roughly chop **scallions**. Peel and mince **garlic**. Zest and quarter **lime**. Dice **tomato**. Drain and rinse **beans**. In a small pot, combine **rice**, **¾ cup water** (1½ cups for 4 servings), and a big pinch of **salt**. 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.



4 COOK PORK

Pat **pork** dry with paper towels. Season with remaining **Southwest Spice**, **salt**, and **pepper**. Heat a drizzle of **oil** in a medium pan over medium-high heat. Add pork and cook until browned and cooked through, 4-6 minutes per side. Transfer to a cutting board. Once cool enough to handle, slice pork crosswise.



2 MAKE SALSA

While rice cooks, in a small bowl, combine **scallions**, **2 TBSP olive oil**, and **1 tsp Southwest Spice** (you'll use more in the next step). Stir in a pinch of **garlic** and a squeeze of **lime juice** to taste. Season generously with **salt** and **pepper**. Taste and add more garlic or lime juice if desired.



5 MAKE CREMA

While pork cooks, in a second small bowl, combine **sour cream**, half the **lime zest**, a squeeze of **lime juice**, and a big pinch of **salt**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



3 COOK BEANS

Heat a drizzle of **oil** in a medium pot over medium-high heat. Add **tomato** and remaining **garlic**. Cook, stirring, until softened, 1-2 minutes. Add **beans**, **stock concentrate**, **½ cup water** (⅓ cup for 4 servings), **1 tsp Southwest Spice** (1 TBSP for 4; you'll use the rest in the next step), **salt**, and **pepper**. Simmer until thickened, 5-10 minutes. Turn off heat; stir in **1 TBSP butter** (2 TBSP for 4). Season with **salt** and **pepper**. Cover to keep warm.



6 FINISH & SERVE

Fluff **rice** with a fork; stir in **1 TBSP butter** (2 TBSP for 4 servings), remaining **lime zest**, a squeeze of **lime juice**, **salt**, and **pepper**. Divide rice and **pork** between plates. Top rice with **bean mixture** and **crema**. Top pork with **salsa**. Cut any remaining **lime** into wedges and serve on the side.

LET'S SALSA

This versatile green sauce works well as a marinade for grilled meats or even as a dressing—just add vinegar.

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