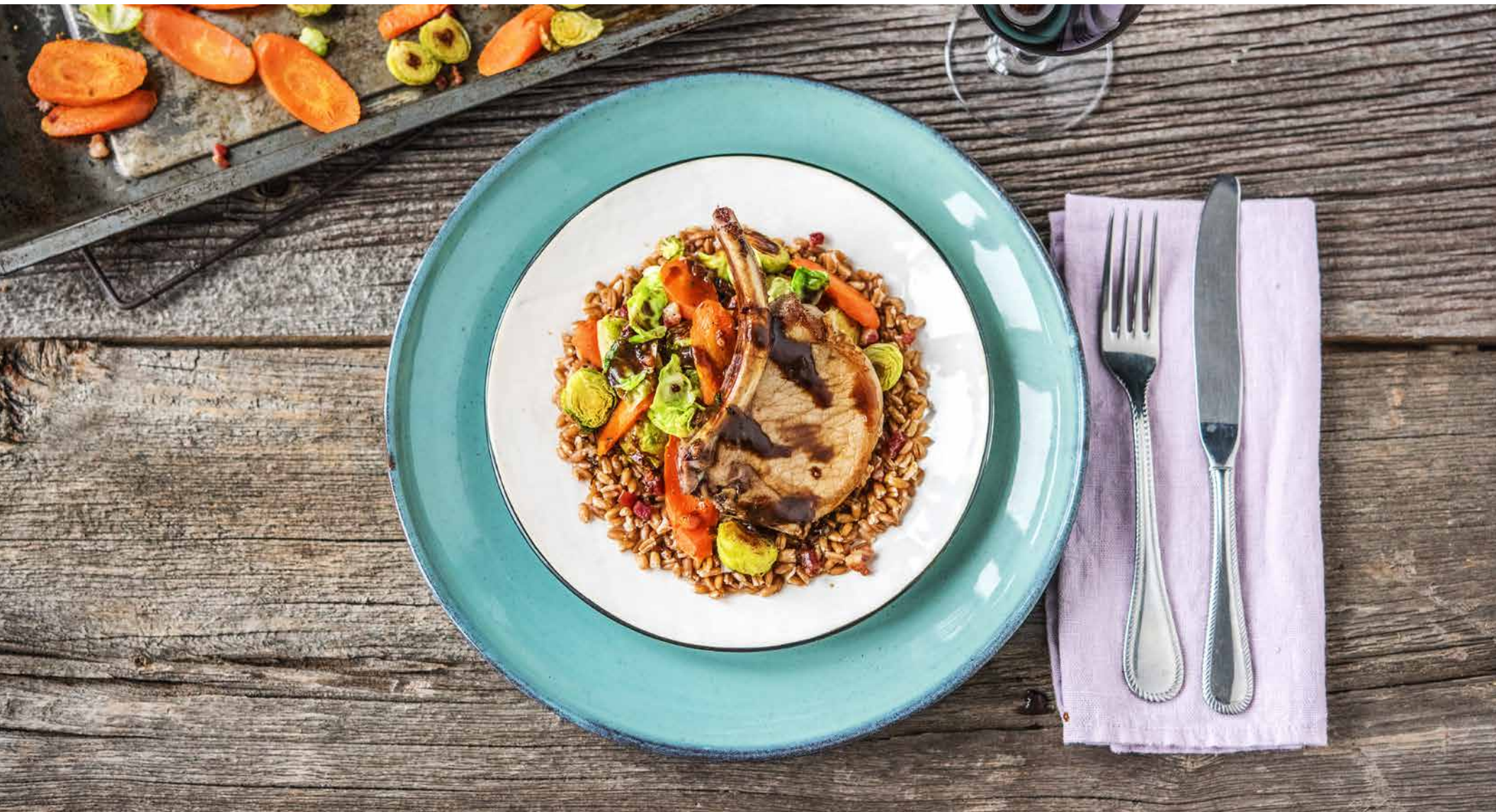




BONE-IN PORK CHOP OVER FARRO

with Crispy Chorizo Brussels Sprouts and a Balsamic Glaze



HELLO

CRISPY SPROUT LEAVES

Brussels sprouts become a fanciful garnish when you break apart their layers

PREP: 10 MIN

TOTAL: 40 MIN

CALORIES: 1030



Farro
(Contains: Wheat)



Brussels Sprouts



Chorizo
(Contains: Milk)



Shallot



Balsamic Glaze



Chicken Stock Concentrate



Carrots



Dried Thyme



Bone-In Pork Chops

START STRONG

A deep golden-brown crust is the hallmark of any perfectly cooked chop. To achieve it, make sure to pat the meat dry before cooking to remove as much surface moisture as you can.

BUST OUT

- Strainer
- Small pot
- Peeler
- Baking sheet
- Oil (4 tsp | 8 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Large pan
- Paper towel

INGREDIENTS

Ingredient 2-person | 4-person

- Farro ½ Cup | 1 Cup
- Chicken Stock Concentrate 1 | 2
- Brussels Sprouts 8 oz | 16 oz
- Carrots 12 oz | 24 oz
- Chorizo 1 Pack | 2 Packs
- Dried Thyme ½ tsp | 1 tsp
- Shallot 1 | 1
- Bone-In Pork Chops 20 oz | 40 oz
- Balsamic Glaze 2 TBSP | 4 TBSP

Share your #HelloFreshPics with us!
(800) 733-2414 HelloFresh.com
hello@hellofresh.com



1 COOK FARRO
Wash and dry all produce. Preheat oven to 425 degrees. Rinse and drain farro. Add to a small pot with 2½ cups water and half the stock concentrate. Bring to boil, then reduce to a simmer. Cover and cook until al dente, about 30 minutes. Chop chorizo into small cubes.



4 PREP AROMATICS AND COOK PORK
Halve, peel, and finely dice shallot. Add a drizzle of oil to same pan and increase heat to medium-high. Pat pork chops dry with a paper towel. Season all over with ½ tsp thyme (we sent more), salt, and pepper. Add to pan and cook until browned and cooked to desired doneness, 4-7 minutes per side. Remove from pan and let rest on plate.



2 PREP AND ROAST VEGGIES
Reserve one Brussels sprout. Trim rest of sprouts, saving any loose leaves. Halve through stems. Peel carrots, then slice on a diagonal. Toss carrots, Brussels sprout halves, half the chorizo, and a large drizzle of oil on a baking sheet. Season with salt and pepper. Roast until browned, 20-25 minutes.



5 MAKE PAN SAUCE
Carefully pour off all but 1 tsp oil from pan. Add shallot and cook until softened, about 1 minute. Stir in remaining stock concentrate and ½ cup water. Bring to a boil and scrape brown bits from the bottom. Let bubble until reduced by half. Remove from heat. Stir in balsamic glaze, 1 TBSP butter, and any juices on plate from pork. Season to taste with salt and pepper.



3 MAKE GARNISH
Snap leaves from reserved Brussels sprout. Put remaining chorizo and a drizzle of oil in a large pan. Heat over medium-high heat. Cook until crisp, 5-7 minutes. Add leaves (including those reserved in step 2). Season with pepper. Cook, tossing, until leaves are crisp, 2-3 minutes. Remove from pan and set aside.



6 FINISH
Drain any excess water from farro. Season with salt and pepper. Divide between plates, then top with roasted Brussels sprouts and carrots. Place pork chops on top and drizzle with pan sauce. Garnish with crispy Brussels sprouts leaves and chorizo.

SHOW-STOPPER!

Pork two ways really takes this dish over the top.