



# ROSEMARY APRICOT PORK CHOPS

with Garlicky Brussels Sprout & Onion Jumble

## INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz  
Brussels Sprouts



1 | 2  
Onion



1 Clove | 2 Cloves  
Garlic



1 tsp | 2 tsp  
Garlic Powder



10 oz | 20 oz  
Pork Chops



1 tsp | 2 tsp  
Dried Rosemary



1 | 2  
Apricot Jam



5 tsp | 10 tsp  
Balsamic Vinegar



1 | 2  
Chicken Stock Concentrate



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## HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Chicken Cutlets

Calories: 440



10 oz | 20 oz  
Beef Tenderloin Steak

Calories: 510



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 470





HELLO

### BALSAMIC APRICOT SAUCE

Sweet, tangy, and aromatic—it's the perfect pork topping!

### SPROUTS HONOR

Arranging your Brussels sprouts cut sides down = more surface area for browning, which means crispier, tastier veggies.

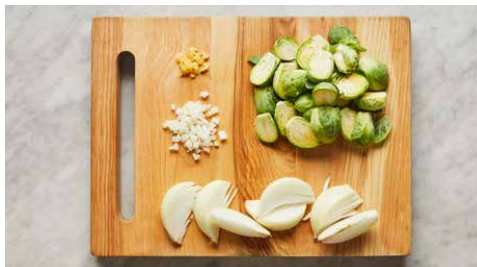
### BUST OUT

- Baking sheet
- Paper towels
- Large pan
- Aluminum foil
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim and halve **Brussels sprouts** lengthwise. Halve, peel, and slice **onion** into 1-inch-thick wedges; mince a few slices until you have 1 TBSP (2 TBSP for 4 servings). Peel and mince or grate **garlic**.



### 2 ROAST VEGGIES

- Toss **Brussels sprouts** and **onion wedges** on a baking sheet with a drizzle of oil, half the garlic powder (you'll use the rest in the next step), salt, and pepper. Roast on top rack until golden brown and tender, 15-20 minutes.



### 3 PREP PORK

- Meanwhile, pat **pork\*** dry with paper towels and season all over with **rosemary, remaining garlic powder, salt, and pepper.**
- 🍷 Season **chicken\*** or **beef\*** as instructed.



### 4 COOK PORK

- 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. **TIP: Lower heat if pork begins to brown too quickly.**
- Turn off heat; transfer pork to a cutting board and cover with foil. Wipe out pan and let cool slightly.

- 🍷 Swap in **chicken** or **beef** for pork.
- 🍷 Cook chicken until browned and cooked through, 3-5 minutes per side, or cook beef to desired doneness, 4-7 minutes per side.



### 5 MAKE SAUCE

- Heat a **drizzle of oil** in pan used for pork over medium-low heat. Add **minced onion** and cook, stirring occasionally, until softened, 2-3 minutes. Add **minced garlic**; cook, stirring, until fragrant, 30 seconds. Stir in **jam** and **vinegar**; cook until syrupy, 30-60 seconds.
- Stir in **¼ cup water** (½ cup for 4 servings), **stock concentrate**, and **1 tsp sugar** (2 tsp for 4); cook until thickened, 3-4 minutes. Remove from heat. Stir in **1 TBSP butter** (2 TBSP for 4) until melted. Season with **salt and pepper.**

- 🍷 Use pan used for chicken or beef here.



### 6 FINISH & SERVE

- Slice **pork** crosswise.
  - Divide pork and **Brussels sprout and onion jumble** between plates. Spoon **sauce** over pork and serve.
- 🍷 Slice **chicken** or **beef** against the grain.

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

🍷 \*Chicken is fully cooked when internal temperature reaches 165°.

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