



SWEET GINGER PORK CHOPS

with Buttery Rice & Roasted Broccoli

INGREDIENTS

2 PERSON | 4 PERSON



1 Thumb | 2 Thumbs
Ginger



1 | 2
Chili Pepper



½ Cup | 1 Cup
Jasmine Rice



8 oz | 16 oz
Broccoli Florets



12 oz | 24 oz
Pork Chops**



1 | 2
Apricot Jam



1 | 2
Chicken Stock
Concentrate

** In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

APRICOT GINGER SAUCE

Jammy tartness meets warm, earthy spice for all-around sweet satisfaction.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 730



MAKE IT GRAIN

The key to the perfect pot of rice? Let it do its thing! Once your water boils in step 2, immediately cover the pot with a tight-fitting lid and reduce heat to the lowest setting. Let the rice simmer until no water remains (and resist the urge to peek in the middle of cooking!). Finally, let the pot sit covered off heat while you cook the rest of the meal. This crucial step allows the moisture to redistribute, giving you tender, fluffy grains every time.

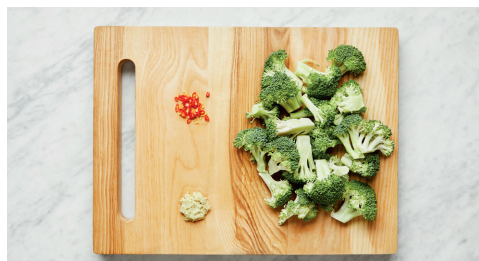
BUST OUT

- Small pot
- Baking sheet
- Paper towels
- Medium pan
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (**5 tsp** | **5 tsp**)
- Butter (**2 TBSP** | **2 TBSP**)
Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Peel and mince or grate **ginger**. Cut **broccoli florets** into bite-size pieces if necessary. Thinly slice **chili**.



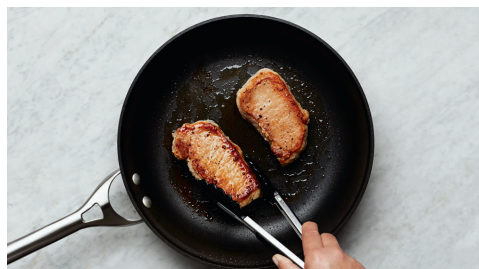
2 COOK RICE

- Heat a **large drizzle of oil** in a small pot over medium-high heat. Add **half the ginger** and cook, stirring, until fragrant, 30 seconds.
- Add **rice**, **¾ cup water** (**1½ cups for 4 servings**), and a **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.



3 ROAST BROCCOLI

- While rice cooks, toss **broccoli** on a baking sheet with a **drizzle of oil** and a **big pinch of salt and pepper**.
- Roast on top rack until browned and tender, 12-15 minutes.



4 COOK PORK

- Meanwhile, pat **pork*** dry with paper towels; season with **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.
- Turn off heat; transfer to a cutting board. Wipe out pan.



5 MAKE SAUCE

- In a small bowl, combine **jam**, **stock concentrate**, and **¼ cup water** (**½ cup for 4 servings**).
- Heat a **drizzle of oil** in pan used for pork over medium heat. Add **remaining ginger** and cook until fragrant, 30 seconds.
- Pour in **jam mixture** and simmer until slightly thickened, 2-3 minutes.
- Remove from heat and stir in **1 TBSP butter** until melted. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Thinly slice **pork** crosswise.
- Fluff **rice** with a fork; stir in **1 TBSP butter** and season with **salt** and **pepper**.
- Divide rice and **broccoli** between plates. Top rice with pork and drizzle with **sauce**. Garnish with **chili** to taste and serve.

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