



SWEET & SPICY GINGER-GLAZED PORK CHOPS

with Pickled Veggies & Garlicky Cilantro Rice

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 2 Cloves
Garlic



2 | 4
Scallions



1 Thumb | 2 Thumbs
Ginger



3 | 6
Radishes



1 | 2
Lime



¼ oz | ½ oz
Cilantro



¾ Cup | 1½ Cups
Jasmine Rice



1 oz | 2 oz
Sweet Thai Chili
Sauce



12 ml | 24 ml
Ponzu Sauce
Contains: Fish, Soy,
Wheat



1 TBSP | 1 TBSP
Cornstarch



4 oz | 8 oz
Shredded Carrots



10 oz | 20 oz
Pork Chops



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HELLO

PONZU

A citrusy, umami-packed sauce that's
equal parts sweet and tart



PREP: 15 MIN | COOK: 40 MIN | CALORIES: 750



IN A PICKLE

In Step 3, you'll microwave crisp veggies in a lime juice mixture. The heat helps the sugar dissolve and speeds up the pickling.

BUST OUT

- Small pot
- Paper towels
- Small bowl
- Mallet
- Medium bowl
- Large pan
- Plastic wrap
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (½ tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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1 PREP

- **Wash and dry produce.**
- Peel and thinly slice **garlic**. Trim and thinly slice **scallions**, separating whites from greens. Peel and mince **ginger**. Halve **lime**. Trim and halve **radishes**; thinly slice into half-moons. Roughly chop **cilantro**.



2 COOK RICE

- Heat a **drizzle of oil** in a small pot (**medium pot for 4 servings**) over medium-high heat. Add **garlic** and cook, stirring, until fragrant, 30 seconds. Stir in **rice, 1½ cups water (2¼ cups for 4)**, and a **pinch of salt**.
- Bring to a boil, then cover and reduce heat to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered until ready to serve.



3 MAKE GLAZE & PICKLE VEGGIES

- While rice cooks, in a small bowl, combine **chili sauce, ponzu, scallion whites, ginger, 1 tsp cornstarch (2 tsp for 4 servings)**, and **1 TBSP water (2 TBSP for 4)**. (**Be sure to measure the cornstarch; we sent more.**) Stir until cornstarch is dissolved; set aside.
- In a medium microwave-safe bowl, combine **juice from the lime, 2 TBSP water, ½ tsp sugar (4 TBSP water and 1 tsp sugar for 4)**, and a **pinch of salt**. Stir until sugar is dissolved. Add **carrots and radishes**; toss to combine. Cover with plastic wrap and microwave for 30-45 seconds. Set aside to pickle.



4 COOK PORK

- Pat **pork*** dry with paper towels; place between 2 large pieces of plastic wrap. Pound with a mallet or rolling pin until pork is about ¼ inch thick. Season all over with **salt and pepper**.
- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add pork; cook until browned and cooked through, 3-5 minutes per side. Turn off heat; transfer to a cutting board to rest. Wipe out pan and let cool slightly.



5 FINISH PORK

- Heat same pan over medium heat. Add **glaze** and **¼ cup water (½ cup for 4 servings)** and bring to a simmer; cook, stirring occasionally, until slightly reduced, 2-3 minutes. Season with **salt and pepper** to taste. (**If glaze seems too thick, add water 1 tsp at a time.**) Turn off heat and stir in **1 TBSP butter (2 TBSP for 4)** until melted.
- Return **pork** to pan; turn to coat.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings)** and season with **salt and pepper**. Stir in **cilantro**.
- Slice **pork** crosswise.
- Divide rice between bowls. Top with pork and **pickled veggies (draining first)** in separate sections. Drizzle pork with any **remaining glaze** and garnish with **scallion greens**. Serve.

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