



Balsamic-Glazed Pork Chops

with Cheesy Garlic Bread and Arugula Salad

Quick 25 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set. Happy cooking!



Pork Chops, boneless



Beef Steak



Ciabatta Roll



Sweet Bell Pepper



Arugula and Spinach Mix



Balsamic Glaze



Dijon Mustard



Italian Seasoning



Mozzarella Cheese, shredded



Garlic Puree



White Wine Vinegar

HELLO ARUGULA AND SPINACH MIX

The best of both worlds, sweet spinach and peppery arugula!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce

Bust out

Baking sheet, measuring spoons, silicone brush, large bowl, 2 small bowls, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Beef Steak	340 g	680 g
Ciabatta Roll	2	4
Sweet Bell Pepper	160 g	320 g
Arugula and Spinach Mix	56 g	113 g
Balsamic Glaze	2 tbsp	4 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Italian Seasoning	1 tbsp	2 tbsp
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Garlic Puree	1 tbsp	2 tbsp
White Wine Vinegar	½ tbsp	1 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork to a minimum internal temperature of 71°C/160°F and steak to a minimum internal temperature of 63°C/145°F (for medium-rare), as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.


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1 Prep and cook pork

Pat **pork** dry with paper towels. Season with **salt, pepper** and **half the Italian Seasoning**. Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Pan-fry until golden-brown and cooked through, 6-8 min per side.**

**CUSTOM RECIPE**

If you've opted to get **steaks**, season them in the same way the recipe instructs you to season the **pork chops**. To cook **steaks**, pan-fry over medium-high heat until cooked to desired doneness, 5-8 min per side.**



2 Prep and make herb oil

While **pork** cooks, core, then cut **pepper** into ¼-inch slices. Add **half the garlic puree, remaining Italian Seasoning** and **2 tbsp oil** (dbl for 4 ppl) to a small bowl. Season with **pepper**, then stir to combine.



3 Toast cheesy garlic bread

Halve **ciabatta**. Arrange on an unlined baking sheet, cut-side up. Brush cut sides with **herb oil**, then sprinkle with **cheese**. Toast in the **middle** of the oven until **cheese** melts, 2-4 min. (**TIP:** Keep an eye on them so that they don't burn!)



4 Make salad

While **cheesy garlic bread** toasts, add **½ tbsp vinegar** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt and pepper**, then whisk to combine. Add **peppers** and **arugula and spinach mix**, then toss to combine.



5 Make glaze

Add **balsamic glaze, Dijon** and **remaining garlic puree** to a small microwavable bowl. Season with **salt and pepper**, then stir to combine. Microwave until warm, about 30 sec.



6 Finish and serve

Thinly slice **pork**. Cut **cheesy garlic bread** into 1-inch slices. Divide **pork, cheesy garlic bread** and **salad** between plates. Drizzle **glaze** over **pork**.

Dinner Solved!