



# CHERRY-DRIZZLED PORK CHOPS

with Couscous Tomato Salad



## HELLO CHERRY PAN SAUCE

Two kinds of cherries in one sweet sauce

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 550**



Shallot



Grape Tomatoes



Parsley



Couscous  
(Contains: Wheat)



Chicken Stock  
Concentrate



Lemon



Scallions



Dried Cherries



Pork Chops



Cherry Jam



## START STRONG

If the cherry jam doesn't immediately dissolve when you add it to the pan, just break up any clumps into smaller pieces. Eventually, they'll melt into a sweet and sticky sauce.

## BUST OUT

- Small pot
- Zester
- Small bowl
- Medium bowl
- Large pan
- Paper towel
- Oil (1 tsp | 2 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

• Shallot	1   2
• Lemon	1   2
• Grape Tomatoes	4 oz   8 oz
• Scallions	2   4
• Parsley	¼ oz   ½ oz
• Dried Cherries	1 oz   2 oz
• Couscous	½ Cup   1 Cup
• Pork Chops	12 oz   24 oz
• Chicken Stock Concentrate	1   2
• Cherry Jam	1 oz   2 oz

## HELLO WINE



PAIR WITH  
Coronet Paso Robles  
Zinfandel, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREP

Wash and dry all produce. Bring **2 cups water** to a boil in a small pot. Halve, peel, and mince **shallot**. Zest and halve **lemon**. Halve **grape tomatoes**. Trim, then thinly slice **scallions**, keeping greens and whites separate. Finely chop **parsley**.



## 4 COOK PORK CHOPS

Heat a drizzle of **oil** in a large pan over medium-high heat. Pat **pork chops** dry with a paper towel. Season all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 3-6 minutes per side. Remove from pan and let rest 5 minutes.



## 2 PLUMP CHERRIES

Place **dried cherries** in a small bowl. Pour over just enough **boiling water** to cover cherries (you'll need to save 1 cup for the couscous). Set aside.



## 5 MAKE PAN SAUCE

Reduce heat under pan to medium and add remaining **shallot**. Cook until softened, about 1 minute. Stir in **stock concentrate**, **jam**, and half the **cherries** along with all of their **steeping water**. Give mixture a stir to combine, then bring to a simmer and let bubble until reduced by half. (**TIP:** The sauce is ready when it sticks to a spoon.) Season with **salt** and **pepper**.



## 3 MAKE COUSCOUS

Put **couscous** in a medium bowl. Stir in **scallion whites**, half the **shallot**, and a pinch of **salt** and **pepper**. Pour in **1 cup boiling water** and cover. Set aside.



## 6 FINISH AND PLATE

Fluff **couscous** with a fork. Toss with **grape tomatoes**, **scallion greens**, **lemon zest**, remaining **cherries**, and juice of half a **lemon**. Season with **salt**, **pepper**, and more lemon juice (to taste). Divide couscous between plates and top with **pork chops**. Drizzle with **pan sauce** and garnish with **parsley**.

## RED HOT!

A cherry on top isn't just for sundaes.

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