



CRANBERRY PORK CHOPS

with Herbed Rice and Orange-Glazed Carrots



HELLO

CRANBERRY PAN SAUCE

Embrace the flavors of the season with this symphony of sweet, tart, and savory flavors.

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 810**



Carrots



Shallot



Thyme



Pork Chops



Cranberry Jam



Orange



Garlic



Jasmine Rice



White Wine Vinegar



Chicken Stock Concentrate

START STRONG

Scrape the bottom of the pan with a spatula or wooden spoon in step 5 after adding the liquids. This will release the fond (the leftover browned bits from the pork), which packs tons of flavor.

BUST OUT

- Peeler
- Zester
- Small bowl
- Olive oil (4 tsp | 4 tsp)
- Sugar (¼ tsp | ½ tsp)
- Butter (3 TBSP | 4 TBSP)
(Contains: Milk)
- Small pot
- 2 Large pans
- Paper towel

INGREDIENTS

Ingredient 2-person | 4-person

- Carrots 3 | 6
- Orange 1 | 1
- Garlic 2 Cloves | 2 Cloves
- Shallot 1 | 1
- Thyme ¼ oz | ¼ oz
- Jasmine Rice ½ Cup | 1 Cup
- Pork Chops 12 oz | 24 oz
- White Wine Vinegar 5 tsp | 5 tsp
- Chicken Stock Concentrate 1 | 2
- Cranberry Jam 2 TBSP | 4 TBSP

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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



1 PREP

Wash and dry all produce. Trim and peel **carrots**; cut on an angle into ¼-inch-thick pieces. Zest ½ tsp zest from **orange**, then squeeze juice into a small bowl. Mince **garlic**. Halve, peel, and mince **shallot**.



4 COOK PORK CHOPS

Meanwhile, pat **pork** dry with a paper towel and season all over with **salt** and **pepper**. Heat a large drizzle of **olive oil** in another large pan over medium-high heat (we used a nonstick pan). Cook until browned on surface and desired doneness is reached, 4-6 minutes per side. Transfer to a plate.



2 COOK RICE

Heat a drizzle of **olive oil** in a small pot over medium-high heat. Add **garlic**, **1 thyme sprig**, and all but **2 tsp minced shallot** (save the 2 tsp for step 5). Cook, stirring, until fragrant, about 30 seconds. Stir in **rice** and **¾ cups water**. Bring to a boil, then cover, lower heat, and reduce to a gentle simmer. Cook until tender, about 15 minutes. Keep covered off heat.



5 MAKE SAUCE

Heat a drizzle of **olive oil** in same pan over medium heat. Add **1 thyme sprig** and remaining **shallot**. Cook until fragrant, about 30 seconds. Add **vinegar**. Reduce by half, about 30 seconds. Stir in **¼ cup water**, **stock concentrate**, and **jam**. Cook until thickened, 1-2 minutes. Remove from heat. Stir in **1 TBSP butter**. Season with **salt** and **pepper**. Add **pork** and any **juices** on plate to pan, flipping pork to coat in sauce.



3 COOK CARROTS

Meanwhile, place **carrots**, **orange juice**, **¼ tsp sugar**, and a pinch of **salt** in a large pan. Cover with a lid and place over medium heat. Cook until tender, 12-15 minutes. (**TIP:** If pan dries out, add a splash of water.) Once done, stir in **orange zest** and **1 TBSP butter**. Season with salt and **pepper**. Remove from heat and keep covered until ready to serve.



6 FINISH AND SERVE

Fluff **rice** with a fork, then stir in **1 TBSP butter**. Season with **salt** and **pepper**. Remove **thyme sprigs** from rice and **sauce**. Divide rice and **carrots** between plates. Arrange **pork** on top of rice and drizzle with any remaining sauce in pan.

MARVELOUS!

Perfect pan-seared pork is truly a wonder to behold.

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