



SWEET GINGER PORK CHOPS

with Buttery Rice & Roasted Green Beans



HELLO

APRICOT GINGER SAUCE

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



Ginger



Jasmine Rice



Pork Chops



Chicken Stock Concentrate



Chili Pepper



Green Beans



Apricot Jam

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 730**

START STRONG

Why do we ask you to prick the pork chops in step 4? It's a quick and easy way to tenderize meat (hence the needles on store-bought meat tenderizers) so you end up with juicy, flavorful results.

BUST OUT

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

INGREDIENTS

Ingredient **2-person** | **4-person**

- Ginger **1 Thumb** | **2 Thumbs**
- Chili Pepper **1** | **2**
- Jasmine Rice **½ Cup** | **1 Cup**
- Green Beans **6 oz** | **12 oz**
- Pork Chops* **12 oz** | **24 oz**
- Apricot Jam **2 TBSP** | **4 TBSP**
- Chicken Stock Concentrate **1** | **2**

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



1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Peel and mince or grate **ginger**. Thinly slice **chili**.



4 COOK PORK

Meanwhile, pat **pork** dry with paper towels; prick all over with a fork or knife. 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.



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.



5 MAKE SAUCE

In a small bowl, combine **jam**, **stock concentrate**, and **¼ cup water** (⅓ 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**.



3 ROAST GREEN BEANS

While rice cooks, toss **green beans** on a baking sheet with a drizzle of **oil** and a large pinch of **salt** and **pepper**. Roast until browned and tender, 12-15 minutes.



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 **green beans** between plates. Top rice with pork and drizzle with **sauce**. Garnish with **chili** to taste.

BOOM, ROASTED.

Love roasted green beans? Make them again tossed with a squeeze of lemon juice as a bright side for steak.

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