



Honey-Hoisin Glazed Pork Chops

with Garlic-Soy Snow Peas and Buttered Rice

Spicy

30 Minutes



Pork Chops, boneless



Hoisin Sauce



Honey



Parboiled Rice



Snow Peas



Garlic



Sesame Seeds



Soy Sauce



Chili Garlic Sauce



Green Onions

HELLO HOISIN

A sweet and savoury sauce that adds an extra boost of flavour

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

Baking sheet, measuring spoons, silicone brush, medium pot, parchment paper, small bowl, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Hoisin Sauce	¼ cup	½ cup
Honey	1 tbsp	2 tbsp
Parboiled Rice	142 g	284 g
Snow Peas	227 g	454 g
Garlic	6 g	12 g
Sesame Seeds	1 tbsp	1 tbsp
Soy Sauce	1 tbsp	2 tbsp
Chili Garlic Sauce 🌶️	1 tbsp	2 tbsp
Green Onions	2	4
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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Cook rice

Bring **1 ¼ cups water** and **⅛ tsp salt** (dbl both for 4 ppl) to a boil in a covered medium pot. Add **rice** to the pot of **boiling water**. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 15-18 min.



Toast sesame seeds

While **pork** cooks, heat the same pan (from step 3) over medium-high. When hot, add **sesame seeds** to the dry pan. Toast, stirring often, until golden, 2-3 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a plate.



Prep

While **rice** cooks, thinly slice **green onions**. Peel, then mince or grate **garlic**. Trim **snow peas**. Pat **pork** dry with paper towels. Season with **salt**. Stir together **honey**, **chili garlic sauce**, **hoisin sauce** and **half the garlic** in a small bowl. (**NOTE:** This is your sauce.)



Cook snow peas

Heat the same pan over medium-high. Add **½ tbsp oil** (dbl for 4 ppl), then **remaining garlic** and **snow peas**. Season with **salt**. Cook, stirring occasionally, 2-3 minutes. Add **soy sauce** and cook, stirring occasionally, until **snow peas** are tender-crisp, 1-2 min.



Cook pork

Heat a large non-stick pan over medium-high heat. Add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Pan-fry, until golden, 2-3 min per side. Transfer **pork** to a parchment-lined baking sheet. Add **sauce** to the pan. Cook, stirring often, until **sauce** thickens, 1 min. Brush **sauce** all over **pork**. Roast **pork** in the **middle** of the oven, until cooked through, 8-10 min. ****** Carefully wipe pan clean.



Finish and serve

Add **2 tbsp butter** (dbl for 4 ppl) and **half the green onions** to **rice**. Fluff with a fork until **butter** melts. Slice **pork**. Divide **rice**, **snow peas** and **pork** between plates. Sprinkle **sesame seeds** and **remaining green onions** over top.

Dinner Solved!