



LEMON THYME PORK

with Roasted Zucchini & Garlic Herb Rice



HELLO

GARLIC HERB BUTTER

Aromatic garlic and a garden's worth of herbs are blended into butter for rich, luxuriant flavor.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 670



Zucchini



Thyme



Pork Cutlets



Sour Cream
(Contains: Milk)



Lemon



Jasmine Rice



Chicken Stock
Concentrate



Garlic Herb
Butter
(Contains: Milk)

START STRONG

When cooking your pork in step 4, try to avoid overcrowding the pan—work in batches if needed. Leaving room between cutlets in the pan ensures even browning (rather than steaming). Each cutlet should have at least 1 inch of space around it for maximum caramelized crust.

BUST OUT

- Small pot
- Baking sheet
- Paper towels
- Large pan
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

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

- Zucchini 1 | 2
- Lemon 1 | 2
- Thyme ¼ oz | ¼ oz
- Jasmine Rice ½ Cup | 1 Cup
- Pork Cutlets* 12 oz | 24 oz
- Garlic Herb Butter 2 TBSP | 4 TBSP
- Chicken Stock Concentrate 1 | 2
- Sour Cream 2 TBSP | 4 TBSP

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



1 PREP

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Quarter **lemon**. Strip **1 tsp thyme leaves** from stems; finely chop leaves.



2 COOK RICE

In a small pot, combine **rice**, ¾ cup **water** (1½ cups for 4 servings), and a big 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.



3 ROAST ZUCCHINI

While rice cooks, toss **zucchini** on a baking sheet with a drizzle of **oil**, **salt**, and **pepper**. Roast on top rack, flipping halfway through, until browned and tender, 14-16 minutes. Remove from oven and cover to keep warm.



4 COOK PORK

Meanwhile, pat **pork** dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Add pork and cook until browned and cooked through, 2-3 minutes per side. (For 4 servings, you may need to work in batches.) Turn off heat; transfer to a plate. Wipe out pan.



5 MAKE SAUCE

Melt half the **garlic herb butter** (you'll use the rest later) in same pan over medium-high heat. Add **chopped thyme** and cook until fragrant, 30 seconds. Stir in **stock concentrate** and ¼ cup **water** (½ cup for 4 servings); bring to a simmer. Cook for 2-3 minutes, then remove pan from heat. Stir in **sour cream**, **1 TBSP plain butter** (2 TBSP for 4), and a squeeze of **lemon juice**. Season with **pepper**.



6 FINISH & SERVE

Fluff **rice** with a fork; stir in remaining **garlic herb butter**. Taste and season with **salt** and **pepper**. Divide rice, **pork**, and **zucchini** between plates. Spoon **sauce** over pork. Serve with remaining **lemon wedges** on the side.

FEELIN' HOT

If you've got some chili flakes on hand, sprinkle your finished dish with a pinch.



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