



# MAPLE AND ROSEMARY-GLAZED PORK CUTLETS

with Couscous and a Creamy Apple Salad



## HELLO MAPLE ROSEMARY GLAZE

Sticky, sweet, and full of bodacious herbaceous flavor

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 700**



Pork Cutlets



Gala Apples



Rosemary



Scallions



Spring Mix Lettuce



Chicken Stock Concentrates



Couscous  
(Contains: Wheat)



Maple Syrup



White Wine Vinegar



Mayonnaise  
(Contains: Eggs)



## START STRONG

Here's a trick for quicker apple prep: hold your apple upright and cut along the sides of the core, rotating 90 degrees until you have four pieces that will lie flat on your board for easy dicing.

## BUST OUT

- Small pot
- Paper towel
- Large pan
- Medium bowl
- Olive oil (1 TBSP)
- Butter (3 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 4-person

- |                              |        |
|------------------------------|--------|
| • Scallions                  | 2      |
| • Rosemary                   | ¼ oz   |
| • Gala Apples                | 2      |
| • Couscous                   | 1 Cup  |
| • Pork Cutlets               | 24 oz  |
| • White Wine Vinegar         | 10 tsp |
| • Maple Syrup                | ¼ Cup  |
| • Chicken Stock Concentrates | 2      |
| • Mayonnaise                 | 4 TBSP |
| • Spring Mix Lettuce         | 4 oz   |

## HELLO WINE



PAIR WITH  
Septimania Corbières Rouge, 2016

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## 1 PREP

Wash and dry all produce. Trim, then thinly slice **scallions**, keeping greens and whites separate. Pick and finely chop enough **rosemary leaves** from stems to give you 2 tsp. Halve, core, and dice **apples**.



## 4 MAKE SAUCE

After removing second batch of pork from pan, reduce heat under pan to medium. Stir in remaining **chopped rosemary**, **2 TBSP vinegar** (we'll use more later), **¼ cup maple syrup** (we sent more), **stock concentrates**, and **½ cup water**. Let simmer until thickened, 1-2 minutes. Stir in **1 TBSP butter**, then season with **salt** and **pepper**. Add all **pork**, tossing to coat in sauce. Remove pan from heat.

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## 2 COOK COUSCOUS

Heat **1 TBSP olive oil** in a small pot over medium-high heat. Add **scallion whites** and **1 tsp chopped rosemary**. Cook until fragrant, about 30 seconds. Pour in **1¼ cups water**. Bring to a boil, then immediately stir in **couscous** and a large pinch of **salt** and **pepper**. Remove from heat, cover, and let stand until tender, about 10 minutes.



## 5 TOSS SALAD

Whisk together **mayonnaise** and remaining **vinegar** in a medium bowl. Add **lettuce** and **apples**. Toss to combine. Season with **salt** and **pepper**.



## 3 COOK PORK

Meanwhile, pat **pork** dry with a paper towel. Season generously all over with **salt** and **pepper**. Melt **1 TBSP butter** in a large pan over high heat. Add half the pork. Cook until browned and cooked through, about 2 minutes per side. Remove from pan and set aside on a plate. Repeat with another 1 TBSP butter and remaining pork.



## 6 FINISH AND SERVE

Fluff **couscous** with a fork, then divide between plates. Arrange **pork** on top of couscous and drizzle with any **sauce** in pan. Garnish with **scallion greens**. Serve with **salad** on the side.

## FRESH TALK

Go around the table and name one thing that each person is the best at.

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