



PORK AL MOJO

with Cuban Rice and Black Beans



HELLO MOJO SAUCE

A Cuban-style condiment that combines vibrant citrus, aromatic herbs, and savory garlic

PREP: 15 MIN | **TOTAL: 40 MIN** | **CALORIES: 690**

-  Basmati Rice
-  Garlic
-  Bell Pepper*
-  Scallions
-  Orange
-  Chicken Stock Concentrates
-  Black Beans
-  Cilantro
-  Oregano
-  Red Onion
-  Lime
-  Pork Chops
-  Apricot Jam

* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

START STRONG

To strip oregano leaves, pinch near the top of the stem, then pull down the length with your other hand—the leaves will pop right off. Use the extra sprigs to flavor Italian-style dishes like pizza or pasta.

BUST OUT

- Medium pot
- Zester
- Large pan
- Paper towel
- Strainer
- Oil (4 tsp | 8 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|------------------------------|---------------------|
| • Basmati Rice | ½ Cup 1 Cup |
| • Cilantro | ¼ oz ½ oz |
| • Garlic | 2 Cloves 4 Cloves |
| • Bell Pepper | 1 2 |
| • Red Onion | 1 2 |
| • Scallions | 2 4 |
| • Orange | 1 2 |
| • Lime | 1 2 |
| • Oregano | ¼ oz ½ oz |
| • Pork Chops | 12 oz 24 oz |
| • Chicken Stock Concentrates | 2 4 |
| • Apricot Jam | 1 oz 2 oz |
| • Black Beans | 6.7 oz 13.4 oz |

HELLO WINE



PAIR WITH

Querencia Mendoza Malbec-Bonarda Blend, 2017

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1 COOK RICE

Bring **1 cup water** and a pinch of **salt** to a boil in a medium pot. Once boiling, add **rice**. Cover, lower heat, and reduce to a gentle simmer. Cook until tender, about 15 minutes.



4 START MOJO

Lower heat under pan used for pork to medium, then heat **1 TBSP oil** in it. Add **onion, bell pepper, and scallion whites**. Cook, tossing, until softened, about 5 minutes. Toss in **garlic** and **chopped oregano**. Cook until fragrant, about 30 seconds.



2 PREP

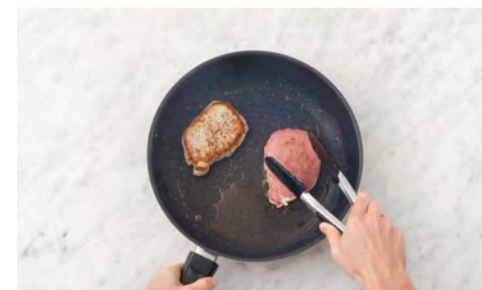
Wash and dry all produce.

Finely chop **cilantro**. Mince or grate **garlic**. Core, seed, and thinly slice **bell pepper**. Halve, peel, and thinly slice **onion**. Thinly slice **scallions**, keeping greens and whites separate. Halve **orange**. Zest **lime**, then halve. Pick and coarsely chop **oregano leaves** from stems until you have 1 TBSP.



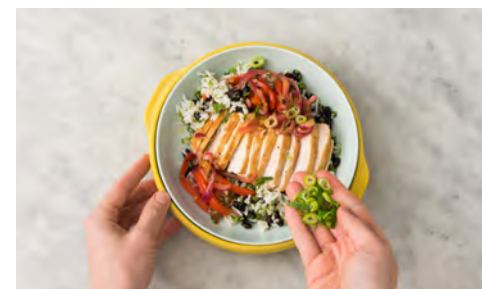
5 FINISH MOJO

Squeeze **juice** from orange into pan, then stir in **stock concentrates, ¼ cup water, and apricot jam**. Lower heat slightly and let simmer until thickened, 2-3 minutes. Stir in a squeeze of **lime**, then season with **salt and pepper**. Remove pan from heat. Meanwhile, drain and rinse half the **beans** from container (use the rest as you like).



3 COOK PORK

Heat a drizzle of **oil** in a large pan over medium-high heat. Pat **pork** dry with a paper towel. Season all over with **salt and pepper**. Add to pan and cook to desired doneness, 4-6 minutes per side. Remove from pan and set aside to rest for at least 5 minutes.



6 FINISH AND SERVE

Once **rice** is done, toss **beans, lime zest, and cilantro** into pot. Season with **salt, pepper, and a squeeze or two of lime juice** (to taste). Slice **pork** against the grain. Divide rice and beans between plates, then top with pork. Spoon over **mojo**, making sure to include **bell pepper**. Sprinkle with **scallion greens**.

MEGA MOJO!

Love the sauce? Make it again for serving with chicken or seafood.

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