



Pork Chops with Spicy Cherry Sauce and Citrusy Couscous

Family 30 Minutes



Pork Chops,
boneless



Cherry Jam



Chili Pepper



Shallot



Couscous



Lime



Green Beans



Cilantro



Chicken Broth
Concentrate

HELLO CHERRY JAM

Tart, sweet and perfect for sauces and dressings!

Start here

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

Heat Guide for Step 4 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp
- Extra-spicy: 2 tsp

Bust Out

Baking sheet, measuring spoons, zester, small pot, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Cherry Jam	3 tbsp	6 tbsp
Chili Pepper 🌶️	1	2
Shallot	50 g	100 g
Couscous	½ cup	1 cup
Lime	1	2
Green Beans	170 g	340 g
Cilantro	7 g	14 g
Chicken Broth Concentrate	1	2
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum temperature of 71°C/160°F

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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Prep

Roughly chop **cilantro**. Peel, then thinly slice **shallot** into ⅛-inch slices. Zest, then juice **half the lime**. Cut **remaining lime** into wedges. Trim **green beans**. Thinly slice **chili pepper**. (NOTE: We suggest using gloves when prepping chili!) Pat **pork** dry with paper towels, then season with **salt** and **pepper**.



Make cherry sauce

Heat the same pan over medium heat. When the pan is hot, add **2 tbsp butter** (dbl for 4 ppl), then the **shallots** and **chili pepper**. (NOTE: Reference Heat Guide.) Cook, stirring often, until golden, 2-3 min. Stir in **cherry jam** and **½ cup water** (dbl for 4 ppl). Cook, stirring often, until slightly thickened, 3-4 min. Stir in **lime juice**, then season with **salt** and **pepper**.



Make couscous

Add **⅔ cup water** (dbl for 4 ppl) and **broth concentrate** to a small pot. Bring to a boil over high heat. Once boiling, remove pot from heat, then add **couscous**. Stir together, then cover and let stand for 5 min.



Finish couscous

Fluff **couscous** with a fork, then add **lime zest** and **half the cilantro**. Season with **salt** and **pepper**. Stir to combine.



Cook pork and green beans

While **broth** comes to a boil, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Pan-fry, until golden, 2-3 min per side. While **pork** cooks, on one side of a baking sheet, toss **green beans** with **1 tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. When **pork** is golden, transfer to the other side of the sheet. Roast, in the **middle** of the oven, until **beans** are tender and **pork** is cooked through, 10-12 min. **



Finish and serve

Slice **pork**. Divide **couscous**, **green beans** and **pork** between plates. Drizzle **spicy cherry sauce** over **pork** and sprinkle with **remaining cilantro**. Squeeze over **lime wedge**, if desired.

Dinner Solved!