



20-MIN MEAL

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: 5 MIN | **TOTAL: 20 MIN** | **CALORIES: 700**



Pork Cutlets



Gala Apple



Rosemary



Scallions



Spring Mix Lettuce



Chicken Stock Concentrate



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 | 1 TBSP)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 2
- Rosemary ¼ oz | ¼ oz
- Gala Apple 1 | 2
- Couscous ½ Cup | 1 Cup
- Pork Cutlets 12 oz | 24 oz
- White Wine Vinegar 5 tsp | 10 tsp
- Maple Syrup 2 TBSP | 4 TBSP
- Chicken Stock Concentrate 1 | 2
- Mayonnaise 2 TBSP | 4 TBSP
- Spring Mix Lettuce 2 oz | 4 oz

HELLO WINE



PAIR WITH
Septimania Corbières Rouge, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



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 1 tsp. Halve, core, and dice **apple**.



4 MAKE SAUCE

Reduce heat under pan to medium. Stir in remaining **chopped rosemary**, **1 TBSP vinegar** (we'll use more later), **2 TBSP maple syrup** (we sent more), **stock concentrate**, and **¼ cup water**. Let simmer until thickened, about 1 minute. Stir in **1 TBSP butter**, then season with **salt** and **pepper**. Return **pork** to pan, tossing to coat in sauce, then 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 **½ tsp chopped rosemary**. Cook until fragrant, about 30 seconds. Pour in **¾ cup 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 **apple**. 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 pork and cook until browned and cooked through, about 2 minutes per side. Remove from pan and set aside on a plate.



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.

MARVELOUS!

Tasty, succulent, maple-glazed pork shows how sweet it can be.

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