



Balsamic-Glazed Pork Chops

with Cheesy Garlic Bread and Arugula Salad

Quick

25 Minutes



Pork Chops, boneless



Ciabatta Roll



Sweet Bell Pepper



Arugula and Spinach Mix



Balsamic Glaze



Dijon Mustard



Garlic Salt



Mozzarella Cheese, shredded



Garlic Puree



White Wine Vinegar



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HELLO ARUGULA AND SPINACH MIX

The best of both worlds, sweet spinach and peppery arugula!

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce

Bust out

Baking sheet, measuring spoons, silicone brush, aluminum foil, large bowl, 2 small bowls, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Ciabatta Roll	2	4
Sweet Bell Pepper	160 g	320 g
Arugula and Spinach Mix	56 g	113 g
Balsamic Glaze	2 tbsp	4 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Garlic Salt	1 tsp	2 tsp
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Garlic Puree	1 tbsp	2 tbsp
White Wine Vinegar	½ tbsp	1 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional 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 and cook pork

- Pat **pork** dry with paper towels. Season with **half the garlic salt** and **pepper**.
- Heat a large non-stick pan over medium heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Pan-fry until golden-brown and cooked through, 6-8 min per side.**
- Remove from heat.
- Transfer **pork** to a plate, then cover loosely with foil and let rest for 2-3 min.



Make salad

- Meanwhile, add **½ tbsp vinegar**, **½ tsp sugar** and **1 tbsp oil** (dbl all for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **peppers** and **arugula and spinach mix**, then toss to combine.



Prep and make garlic oil

- Meanwhile, core, then cut **pepper** into ¼-inch slices.
- Add **half the garlic puree** and **1 ½ tbsp oil** (dbl for 4 ppl) to a small bowl. Season with **pepper**, then stir to combine.



Make glaze

- Add **balsamic glaze**, **Dijon** and **remaining garlic puree** to a small microwaveable bowl. Season with **salt** and **pepper**, then stir to combine.
- Microwave until warm, about 30 sec. (**TIP:** If you don't have a microwave, heat glaze in a small pan over medium heat for 1 min.)



Toast cheesy garlic bread

- Halve **ciabatta**. Arrange on an unlined baking sheet, cut-side up.
- Brush cut sides with **garlic oil**, then season with **remaining garlic salt**.
- Sprinkle **cheese** over top.
- Toast in the **middle** of the oven until **cheese** melts, 2-4 min. (**TIP:** Keep an eye on them so they don't burn!)



Finish and serve

- Thinly slice **pork**.
- Cut **cheesy garlic bread** into 1-inch slices.
- Divide **pork**, **cheesy garlic bread** and **salad** between plates.
- Drizzle **glaze** over **pork**.

Dinner Solved!