



Chili-Hoisin Pork Chops

with Sautéed Garlic-Soy Veggies

Spicy

30 Minutes



Pork Chops, boneless



Hoisin Sauce



Basmati Rice



Sugar Snap Peas



Garlic Powder



Soy Sauce



Chili-Garlic Sauce



Carrot



Green Onion



Chicken Broth Concentrate



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HELLO HOISIN SAUCE

A sweet and savoury sauce that adds an extra boost of flavour!

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: 1 tsp
- Medium: 2 tsp
- Spicy: 1 tbsp

Bust out

Baking sheet, vegetable peeler, measuring spoons, medium pot, small bowl, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Hoisin Sauce	¼ cup	½ cup
Basmati Rice	¾ cup	1 ½ cups
Sugar Snap Peas	113 g	227 g
Garlic Powder	1 tsp	2 tsp
Soy Sauce	2 tbsp	4 tbsp
Chili-Garlic Sauce 🌶️	1 tbsp	2 tbsp
Carrot	170 g	340 g
Green Onion	2	4
Chicken Broth Concentrate	1	2
Oil*		
Salt and Pepper*		

* Pantry items

** Cook 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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Cook rice

- Add **rice**, **broth concentrate**, **half the garlic powder**, **1 ¼ cups water** and **¼ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



Make chili-hoisin sauce

- Meanwhile, combine **hoisin sauce**, **half the soy sauce**, **1 tbsp water** (dbl for 4 ppl) and **2 tsp chili-garlic sauce** in a small bowl. (NOTE: Reference heat guide.)
- Add **hoisin mixture** to the same pan, then return the pan to medium. Cook, stirring often, until **sauce** comes to a simmer.
- Remove the pan from heat.
- Transfer **chili-hoisin sauce** to the same small bowl.
- Carefully wipe the pan clean.



Prep

- Meanwhile, peel, then halve **carrot** lengthwise, then cut into ¼-inch half-moons.
- Trim, then halve **snap peas**.
- Thinly slice **green onions**.



Cook veggies

- Reheat the same pan over medium-high.
- When the pan is hot, add **carrots**, then **¼ cup water** (dbl for 4 ppl). Cook, stirring occasionally, until **water** is absorbed, 3-4 min.
- Add **snap peas**, **half the green onions** and **½ tbsp oil** (dbl for 4 ppl). Cook, stirring occasionally, until **snap peas** soften slightly, 2-3 min.
- Sprinkle **remaining garlic powder** over **veggies**, then add **remaining soy sauce**. Cook, stirring often, until **veggies** are tender-crisp, 2-3 min. Season with **salt** and **pepper**, to taste.



Cook pork

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **pork** dry with paper towels. Season with **salt** and **pepper**.
- When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Pan-fry until golden, 1-2 min per side.
- Remove the pan from heat.
- Transfer **pork** to an unlined baking sheet. Roast in the **middle** of the oven until cooked through, 8-10 min.**



Finish and serve

- Add **remaining green onions** to the pot with **rice**, then fluff **rice** with a fork.
- Thinly slice **pork**.
- Divide **rice** between plates. Top with **veggies**, then **pork**.
- Drizzle **chili-hoisin sauce** over **pork**.

Dinner Solved!