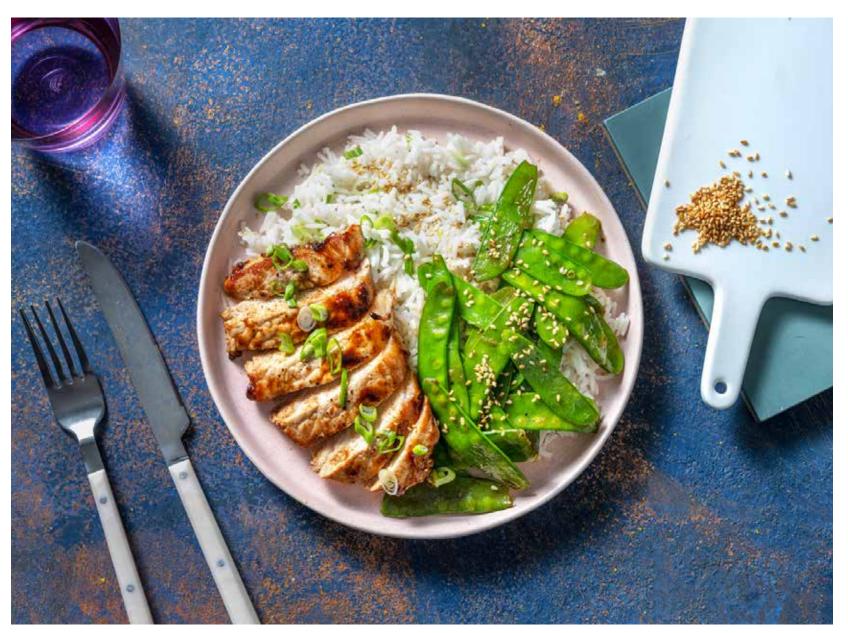


Honey-Hoisin Glazed Pork Chops with Garlic-Soy Snow Peas and Buttered Rice

Spicy

30 Minutes









Honey







Parboiled Rice









Soy Sauce

Sesame Seeds



Chili Garlic Sauce



Green Onions

Start here

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

Bust Out

Baking sheet, measuring spoons, silicone brush, medium pot, parchment paper, small bowl, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Hoisin Sauce	1/4 cup	½ cup
Honey	1 tbsp	2 tbsp
Parboiled Rice	142 g	284 g
Snow Peas	227 g	454 g
Garlic	6 g	12 g
Sesame Seeds	1 tbsp	1 tbsp
Soy Sauce	1 tbsp	2 tbsp
Chili Garlic Sauce	1 tbsp	2 tbsp
Green Onions	2	4
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		

Salt and Pepper*

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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Cook rice

Bring 1 ¼ cups water and ½ tsp salt (dbl both for 4 ppl) to a boil in a covered medium pot. Add rice to the pot of boiling water.

Reduce heat to low. Cover and cook, until rice is tender and liquid is absorbed, 15-18 min.



Prep

While **rice** cooks, thinly slice **green onions**. Peel, then mince or grate **garlic**. Trim **snow peas**. Pat **pork** dry with paper towels. Season with **salt**. Stir together **honey**, **chili garlic sauce**, **hoisin sauce** and **half the garlic** in a small bowl. (NOTE: This is your sauce.)



Cook pork

Heat a large non-stick pan over medium-high heat. Add ½ tbsp oil (dbl for 4 ppl), then pork. Pan-fry, until golden, 2-3 min per side. Transfer pork to a parchment-lined baking sheet. Add sauce to the pan. Cook, stirring often, until sauce thickens, 1 min. Brush sauce all over pork. Roast pork in the middle of the oven, until cooked through, 8-10 min.** Carefully wipe pan clean.



Toast sesame seeds

While **pork** cooks, heat the same pan (from step 3) over medium-high. When hot, add **sesame seeds** to the dry pan. Toast, stirring often, until golden, 2-3 min. (TIP: Keep your eye on them so they don't burn!) Transfer to a plate.



Cook snow peas

Heat the same pan over medium-high. Add ½ tbsp oil (dbl for 4 ppl), then remaining garlic and snow peas. Season with salt. Cook, stirring occasionally, 2-3 minutes. Add soy sauce and cook, stirring occasionally, until snow peas are tender-crisp, 1-2 min.



Finish and serve

Add 2 tbsp butter (dbl for 4 ppl) and half the green onions to rice. Fluff with a fork until butter melts. Slice pork. Divide rice, snow peas and pork between plates. Sprinkle sesame seeds and remaining green onions over top.

Dinner Solved!

^{*} Pantry items

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