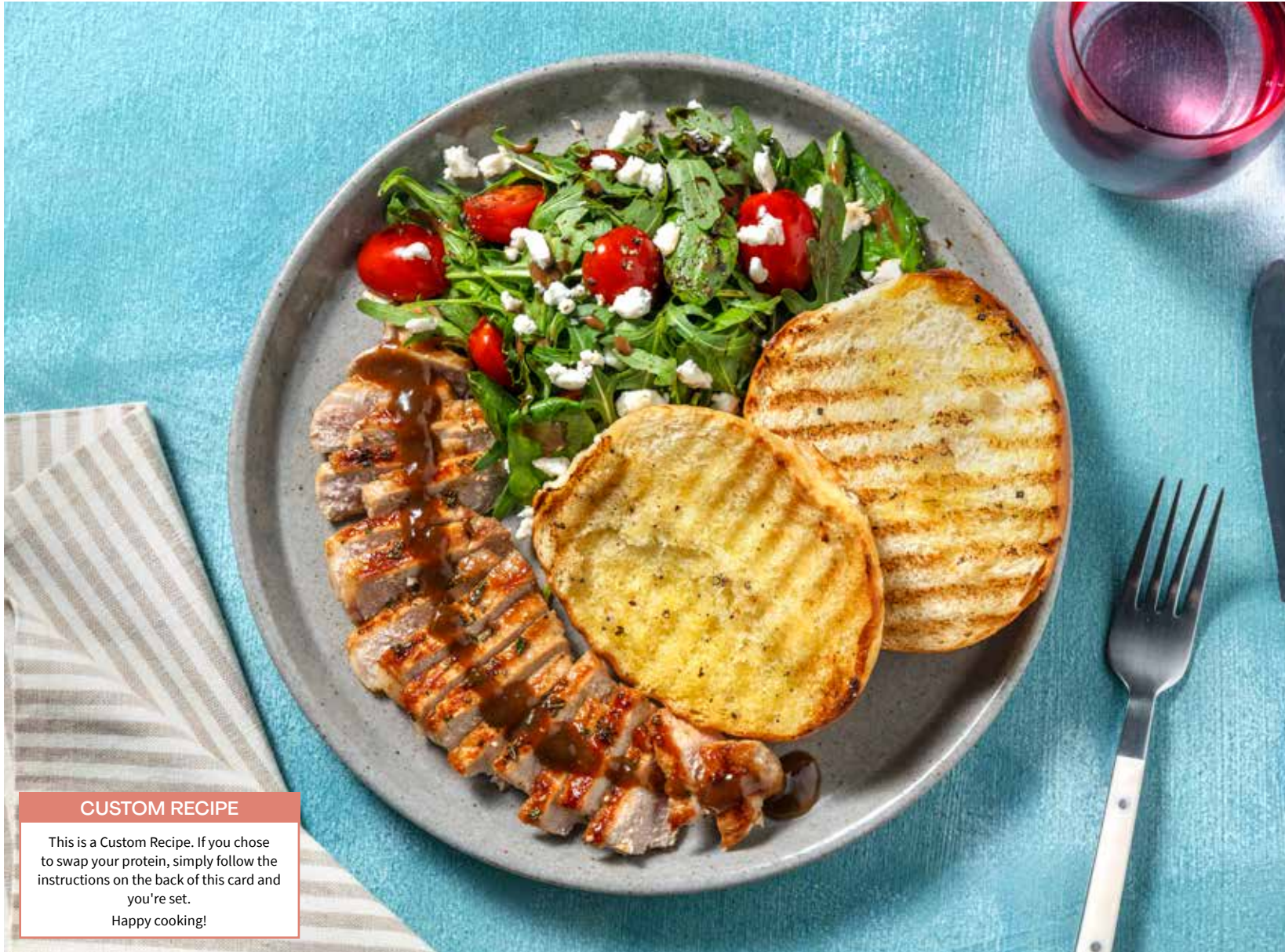




# Rosemary-Fig Grilled Pork Chops

with Goat Cheese Salad and Grilled Garlic Bread

Grill 30 Minutes



**CUSTOM RECIPE**  
This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!



Pork Chops, boneless



Top Sirloin Steak



Artisan Bun



Baby Tomatoes



Arugula and Spinach Mix



Rosemary



Fig Spread



Goat Cheese



Garlic Puree



Garlic Salt



Balsamic Glaze



Dijon Mustard

HELLO ROSEMARY

*This woody herb packs a fragrant and savoury punch!*

## Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

## Bust out

Measuring spoons, silicone brush, large bowl, 2 small bowls, whisk, paper towels

## Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Top Sirloin Steak	340 g	680 g
Artisan Bun	2	4
Baby Tomatoes	113 g	227 g
Arugula and Spinach Mix	56 g	113 g
Rosemary	1 sprig	2 sprig
Fig Spread	4 tbsp	8 tbsp
Goat Cheese	28 g	56 g
Garlic Puree	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Balsamic Glaze	2 tbsp	4 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook pork to a minimum internal temperature of 71°C/160°F and steak to a minimum internal temperature of 63°C/145°F for medium-rare, 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.*

## Contact

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## Prep garlic bread

Halve **buns**. Add **garlic puree**,  $\frac{1}{4}$  **tsp garlic salt** and **1 tbsp oil** (dbl both for 4 ppl) to a small bowl. Season with **pepper**, then stir until smooth. Spread **garlic mixture** onto cut sides of **buns**.



## Grill garlic bread

When **pork** is almost done, add **buns** to the other side of the grill, cut-side down. Close lid and grill **buns** until toasted, 2-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



## Make fig sauce and prep pork

Add **fig spread**, **half the balsamic glaze** and **half the Dijon** to another small bowl. Season with **salt** and **pepper**, then stir to combine. Strip **a few rosemary leaves** from stem, then finely chop **1 tsp** (dbl for 4 ppl). Pat **pork** dry with paper towels. Season both sides with **remaining garlic salt** and **pepper** and sprinkle with **rosemary**.

If you've opted to get **steaks**, prep them in the same way the recipe instructs you to prep the **pork chops**.



## Make salad

When **pork** and **garlic bread** are done, halve **tomatoes**. Add **remaining balsamic glaze**, **remaining Dijon** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **tomatoes** and **arugula and spinach mix**, then toss to combine.



## Grill pork

Add **pork** to the grill. Close lid and grill, flipping once, until cooked through, 4-6 min per side. \*\* When **pork** is almost done, brush one side with **some fig sauce**, then flip. Grill for 30 sec, then repeat on the other side. Transfer **pork** to a plate, then spread **remaining fig sauce** over tops. Set aside to rest, 3-5 min.

To cook **steaks**, add to the grill. Grill, flipping once, until cooked to desired doneness, 3-5 min per side. \*\*



## Finish and serve

Thinly slice **pork**. Divide **pork**, **garlic bread** and **salad** between plates. Top **pork** with **any remaining fig sauce** from the plate. Crumble **goat cheese** over **salad**.

## Dinner Solved!