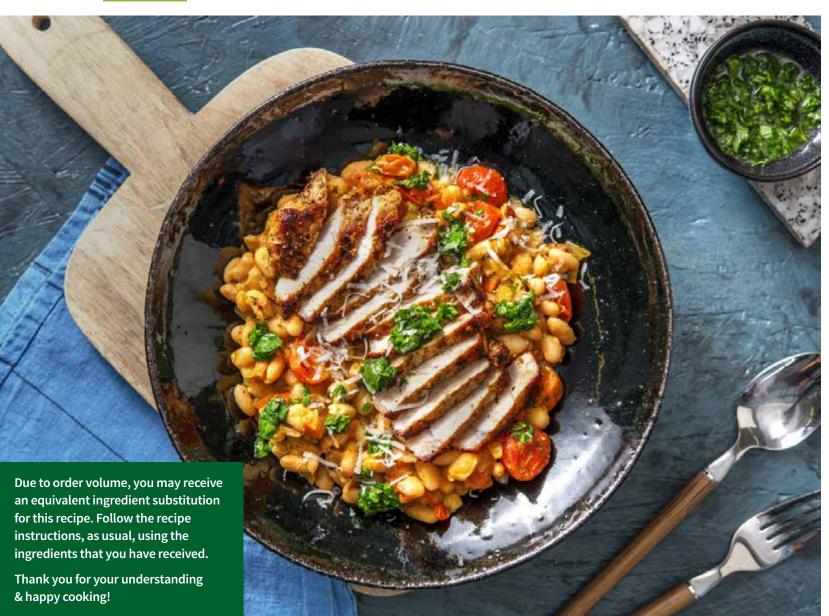


# **Zesty Italian Pork Chops**

with Cannellini Beans and Basil Gremolata

PRONTO

**35 Minutes** 









Pork Chops

Cannellini Beans





**Cherry Tomatoes** 

Lemon





**Italian Seasoning** 





Vegetable Broth Concentrate



Parsley

Parmesan Cheese



Mirepoix

**HELLO CANNELLINI BEANS** 

# START HERE

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

#### **Bust Out**

Large Non-Stick Pan, Large Bowl, Measuring Cups, Paper Towels, Microplane/Zester, Small Bowl, Measuring Spoons, Baking Sheet

## Ingredients

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	2 Person	4 Person
Pork Chops	340 g	680 g
Cannellini Beans	398 ml	796 ml
Cherry Tomatoes	113 g	227 g
Lemon	1	2
Basil	7 g	14 g
Italian Seasoning	1 tbsp	2 tbsp
Vegetable Broth Concentrate	1	2
Garlic	6 g	12 g
Parsley	7 g	14 g
Parmesan Cheese	⅓ cup	½ cup
Mirepoix	113 g	227 g
Oil*		
Salt and Pepper*		

<sup>\*</sup> Pantry items

#### **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.



#### 1. PREP

Zest, then juice the **lemon**. Halve the **tomatoes**. Peel, then mince the **garlic**. Pat the **pork chops** dry with paper towels and season with **salt**. Toss together the **pork**, **1 tbsp oil** (dbl for 4ppl), **half the lemon zest** and **half the Italian seasoning** in a large bowl.



#### 2. START PORK

Heat a large non-stick pan over mediumhigh heat. When hot, add the **pork**. Pan-fry, until golden, 2-3 min per side. When **pork** is golden, transfer to a baking sheet. Roast, in **middle** of oven, until cooked through, 10-12 min.\*\*



#### 3. START STEWED BEANS

While the **pork** cooks, reheat the same large non-stick pan over medium heat. When hot, add ½ **tbsp oil** (dbl for 4ppl) then the **mirepoix**. Cook, stirring often, until the **mirepoix** softens, 4-5 min.



### 4. FINISH STEW

Add the tomatoes, garlic, ¼ cup water (dbl for 4ppl), cannellini beans, and liquid, remaining Italian seasoning and broth concentrate(s) to the pan. Reduce heat to medium. Cook, stirring often until stew thickens slightly 6-7 min.



#### 5. MAKE GREMOLATA

Finely chop the **parsley** and **basil**. Stir together the **basil**, **parsley**, **lemon juice**, **1 tbsp oil**, **1/4 tsp salt** (dbl both for 4ppl) and **remaining lemon zest** in a small bowl. Set aside.



#### 6. FINISH AND SERVE

Slice the **pork**. Divide the **bean stew** between plates. Spoon over **half the gremolata**. Sprinkle over the **Parmesan cheese**. Top with the **sliced pork**. Spoon over the **remaining gremolata**.

# **Dinner Solved!**

#### Contact

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