



# Zesty Italian Pork Chops

with Cannellini Beans and Basil Gremolata

**PRONTO** 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Pork Chops



Cannellini Beans



Cherry Tomatoes



Lemon



Basil



Italian Seasoning



Vegetable Broth Concentrate



Garlic



Parsley



Parmesan Cheese



Mirepoix

**HELLO CANNELLINI BEANS**

*Creamy white beans from Italy...bellissimo!*

## 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

	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	¼ cup	½ cup
Mirepoix	113 g	227 g
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 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.*

### Contact

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### 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.



### 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.



### 2. START PORK

Heat a large non-stick pan over medium-high 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.\*\*



### 5. MAKE GREMOLATA

Finely chop the **parsley** and **basil**. Stir together the **basil**, **parsley**, **lemon juice**, **1 tbsp oil**, **¼ tsp salt** (dbl both for 4ppl) and **remaining lemon zest** in a small bowl. Set aside.



### 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.



### 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!