



# CHERRY-DRIZZLED PORK CHOPS

with Couscous Tomato Salad



## HELLO CHERRY PAN SAUCE

Two kinds of cherries in one sweet sauce

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 550**



Shallots



Grape Tomatoes



Parsley



Couscous  
(Contains: Wheat)



Chicken Stock  
Concentrates



Lemons



Scallions



Dried Cherries



Pork Chops



Cherry Jam



## START STRONG

If the cherry jam doesn't immediately dissolve when you add it to the pan, just break up any clumps into smaller pieces. Eventually, they'll melt into a sweet and sticky sauce.

## BUST OUT

- Medium pot
- Zester
- Small bowl
- Large bowl
- Large pan
- Paper towel
- Oil (2 tsp)

## INGREDIENTS

Ingredient 4-person

- |                              |       |
|------------------------------|-------|
| • Shallots                   | 2     |
| • Lemons                     | 2     |
| • Grape Tomatoes             | 8 oz  |
| • Scallions                  | 4     |
| • Parsley                    | ½ oz  |
| • Dried Cherries             | 2 oz  |
| • Couscous                   | 1 Cup |
| • Pork Chops                 | 24 oz |
| • Chicken Stock Concentrates | 2     |
| • Cherry Jam                 | 2 oz  |

## HELLO WINE



PAIR WITH  
Coronet Paso Robles  
Zinfandel, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREP

Wash and dry all produce. Bring **4 cups water** to a boil in a medium pot. Halve, peel, and mince **shallots**. Zest and halve **lemons**. Halve **grape tomatoes**. Trim and thinly slice **scallions**, keeping greens and whites separate. Finely chop **parsley**.



## 4 COOK PORK CHOPS

Heat a large drizzle of **oil** in a large pan over medium-high heat. Pat **pork chops** dry with a paper towel. Season all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 3-6 minutes per side. Remove from pan and let rest 5 minutes.



## 2 PLUMP CHERRIES

Place **dried cherries** in a small bowl. Pour over just enough **boiling water** to cover cherries (you'll need to save 2 cups for the couscous). Set aside.



## 5 MAKE PAN SAUCE

Reduce heat under pan to medium and add remaining **shallots**. Cook until softened, about 1 minute. Stir in **stock concentrates, jam**, and half the **cherries** along with all of their **steeping water**. Give mixture a stir to combine, then bring to a simmer and let bubble until reduced by half. (**TIP:** The sauce is ready when it sticks to a spoon.) Season with **salt** and **pepper**.



## 3 MAKE COUSCOUS

Put **couscous** in a large bowl. Stir in **scallion whites**, half the **shallots**, and a pinch of **salt** and **pepper**. Pour in **2 cups boiling water** and cover. Set aside.



## 6 FINISH AND PLATE

Fluff **couscous** with a fork. Toss with **grape tomatoes, scallion greens, lemon zest**, remaining **cherries**, and juice of half a **lemon**. Season with **salt, pepper**, and more lemon juice (to taste). Divide couscous between plates and top with **pork chops**. Drizzle with **pan sauce** and garnish with **parsley**.

## RED HOT!

A cherry on top isn't just for sundaes.

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