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BALSAMIC-GLAZED PORK CHOPS

with Garlic Thyme Couscous & Roasted Zucchini

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



**Israeli
Couscous**
(1 | 2)

Contains: Wheat



Zucchini *
(1 | 2)



Pork Chops *
(1 | 2)



Dried Thyme
(1 | 2)



**Balsamic
Vinegar**
(1 | 2)



**Chicken Stock
Concentrate**
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



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**Chicken
Breasts** 🍗
(1 | 2)

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Butter
(3 TBSP | 4 TBSP)
Contains: Milk

Cooking Oil
(1 TBSP | 2 TBSP)

Brown Sugar
(1 TBSP | 2 TBSP)

\$20

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CHEF'S TIP

Give it a rest! (The cooked pork, that is.) When you let your pork chops stand after cooking as you will in step 4, all of their juicy goodness distributes evenly into the meat. The reward? Extra-juicy pork chops.

1.



Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.** Trim and halve **zucchini** lengthwise; cut crosswise into ½-inch-thick half-moons. Peel and finely chop **garlic**.

2.



Toss **zucchini** on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast on top rack until browned and tender, 15–20 minutes.

3.



While zucchini roasts, melt **1 TBSP butter** in a medium pot over medium-high heat. Add **garlic** and **half the thyme** (you'll use the rest later); cook until fragrant, 30–60 seconds. Stir in **couscous** to coat. Add **¾ cup water** (1½ cups for 4 servings) and a **big pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until couscous is tender, 6–8 minutes. Drain any excess water if necessary. Stir in another **1 TBSP butter**. Keep covered off heat until ready to serve.

4.



Meanwhile, pat **pork** dry with paper towels; season all over with **salt and pepper**. Heat a **large drizzle of oil** in a large pan over medium-high heat. Add pork and cook until browned and cooked through, 4–5 minutes per side. Turn off heat; transfer to a plate to rest. Wipe out pan.



Swap in **chicken** for pork. Cook until browned and cooked through, 5–6 minutes per side.

5.



Return same pan to medium-high heat. Add **vinegar, stock concentrate, remaining thyme, ¼ cup water, and 1 TBSP brown sugar** (for 4 servings, use ⅓ cup water and 2 TBSP brown sugar). (If you don't have brown sugar, simply swap in 2 tsp white sugar; 4 tsp for 4.) Bring to a simmer and cook, stirring occasionally, until slightly reduced, 2–3 minutes. Season generously with **pepper**. Turn off heat and stir in **1 TBSP butter** (2 TBSP for 4) until melted.

6.



Return **pork** to pan with **glaze** and turn to coat; divide between plates with **couscous** and **zucchini**. Top pork with any remaining glaze.

*Pork is fully cooked when internal temperature reaches 145 degrees.
Chicken is fully cooked when internal temperature reaches 165 degrees.*

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