



## HONEY GINGER PORK CHOPS

with Scallion Rice & Sesame Roasted Carrots

### WHAT WE SEND (2 servings | 4 servings)

\* Keep refrigerated



**Carrots\***  
(12 oz | 24 oz)



**Scallions\***  
(1 | 2)



**Garlic**  
(2 Cloves | 4 Cloves)



**Ginger\***  
(1 | 2)



**Jasmine Rice**  
(1 | 2)



**Pork Chops\***  
(1 | 2)



**Soy Sauce**  
(1 | 2)  
*Contains: Soy*



**Ponzu Sauce**  
(1 | 2)  
*Contains: Fish, Soy, Wheat*



**Honey**  
(1 | 2)



**Sesame Seeds**  
(1 | 1)

PREP IN **10 MIN** READY IN **35 MIN**



If you chose a different protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



**Chicken Breasts**  
(1 | 2)

### WHAT YOU'LL NEED

**Kosher Salt**  
**Black Pepper**

**Cooking Oil**  
(4 tsp | 8 tsp)

**Butter**  
(2 TBSP | 4 TBSP)  
*Contains: Milk*

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Want to add a little ... *je ne sais quoi* to this dish? Toast those sesame seeds! This simple step brings out their natural oils and nuttiness—yum. Just heat them in a large, dry pan over medium-high heat and toast, stirring often, until golden brown, 2–3 minutes. Transfer to a small bowl until ready to use.

1.



Preheat oven to 425 degrees. **Wash and dry produce.** Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Trim and thinly slice **scallions**, separating whites from greens. Peel and finely chop **garlic**. Peel and finely chop **ginger** until you have 2 tsp (**4 tsp for 4 servings**). Toss carrots on a baking sheet with a **drizzle of oil** and a **pinch of salt and pepper**. Roast until browned and tender, 20–25 minutes.

2.



While carrots roast, heat a **drizzle of oil** in a small pot over medium-high heat. Add **scallion whites**; cook until fragrant, 1 minute. Stir in **rice** to coat, then add **1 ¼ cups water** (**2 ¼ cups for 4 servings**) and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15–20 minutes. Keep covered off heat until ready to serve.

3.



Meanwhile, pat **pork** dry with paper towels; season all over with **salt** and **pepper**. Heat a **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. Wash out pan.

↔ Swap in **chicken** for pork; cook 5–6 minutes per side.

4.



Heat a **drizzle of oil** in pan used for pork over medium heat. Add **garlic** and **chopped ginger**; cook, stirring, until fragrant, 30 seconds. Add **¼ cup water** (**½ cup for 4 servings**), **soy sauce**, **ponzu**, and **honey**. Cook, stirring, until thick and syrupy, 2–3 minutes. Remove from heat; stir in **1 TBSP butter** (**2 TBSP for 4**) until melted.

5.



Toss **roasted carrots** with **sesame seeds** to taste. Fluff **rice** with a fork; stir in **1 TBSP butter** (**2 TBSP for 4 servings**) and season with **salt** to taste. Add **pork** to pan with **sauce**; turn to coat. Divide pork, rice, and carrots between plates. Drizzle pork with any remaining sauce. Garnish with **scallion greens** and as many remaining sesame seeds as you'd like.

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

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