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APRICOT PORK CHOPS WITH A KICK

with Carrots & Zesty Rice

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated


Jasmine Rice
(1 | 2)


Carrots*
(12 oz | 24 oz)


Garlic
(2 Cloves | 4 Cloves)


Lime*
(1 | 1)


Chili Pepper*
(1 | 1)


Pork Chops*
(1 | 2)


Soy Sauce
(1 | 2)
Contains: Soy


Apricot Jam
(1 | 2)

PREP IN **10 MIN** READY IN **30 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

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

Cooking Oil
(1 TBSP | 2 TBSP)

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Don't let its size fool you: Our little chili pepper packs a punch! If you're spice-sensitive (Note: This does not equal bland), add as much or as little chili as you like in step 5. You're the chef, after all!

1.



Preheat oven to 425 degrees. In a small pot, combine **rice**, **1¼ cups water** (**2¼ cups for 4 servings**), and a **big pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15–18 minutes. Keep covered off heat until ready to serve.

2.



While rice cooks, **wash and dry produce**. Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Peel and finely chop **garlic**. Zest and quarter **lime**. Thinly slice **chili**.

3.



Toss **carrots** on a baking sheet with a **large drizzle of oil**, **salt**, and **pepper**. Roast until browned and tender, 20–25 minutes.

4.



While carrots roast, pat **pork** dry with paper towels and 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. Transfer to a plate and set aside. Remove pan from heat to cool for 1 minute.

↔ Swap in **chicken** for pork; cook 3–5 minutes per side.

5.



Return same pan to medium heat (**if pan is dry, add a drizzle of oil**). Add **garlic** and cook until fragrant, 30 seconds. Stir in **soy sauce**, **jam**, and **2 TBSP water** (**3 TBSP for 4 servings**); cook, stirring, until thickened and glossy, 2–3 minutes. Remove pan from heat and stir in **1 TBSP butter** (**2 TBSP for 4**), a **squeeze of lime juice**, and a **pinch of chili** to taste.

6.



Return **pork** to pan and turn to coat in **glaze**. Fluff **rice** with a fork; stir in **lime zest** and season with **salt** and **pepper**. Divide rice between plates. Top with pork and drizzle with any remaining glaze. Serve **carrots** and **remaining lime wedges** on the side.

↔ Return **chicken** to pan and turn to coat in **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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