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SRIRACHA APRICOT PORK CHOPS

with Green Beans & Garlic Rice

WHAT WE SEND (2 servings | 4 servings) **CALORIES 770** **PREP IN 10 MIN** **READY IN 35 MIN**

* Keep refrigerated

* Times may vary based on CustomPlate choices.



Apricot Jam
(1 | 2)



Pork Chops*
(10 oz | 20 oz)



Sriracha
(1 | 2)



Lime*
(1 | 2)



Jasmine Rice
(1 | 2)



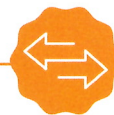
Soy Sauce
(2 | 4)
Contains: Soy



Green Beans*
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



If you chose to modify your meal, follow the **CustomPlate** instructions on the flip side of this card.



Chicken Breasts
(10 oz | 20 oz)
Calories: 690

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(2 tsp | 4 tsp)

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

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Give it a rest! (The cooked pork, that is.) When you let your pork stand after cooking (as you will in Step 3), you're giving it time to distribute all of that juicy goodness evenly throughout the meat. The reward? Extra-juicy pork chops.

6 **SERVINGS** If you ordered a 6-serving meal, combine the 2- and 4-serving ingredient amounts as needed and cook in batches or larger cooking vessels (where it makes sense). Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

1.



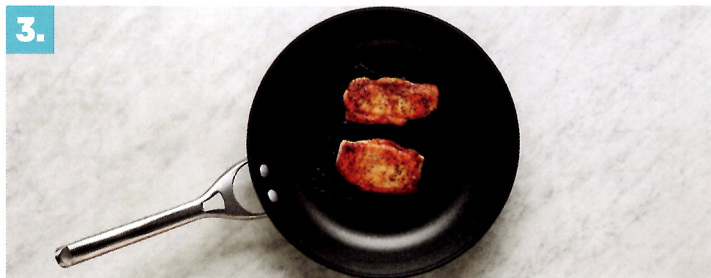
Preheat oven to 425 degrees. **Wash and dry produce.** Peel and finely chop **garlic**. Melt **1 TBSP butter** (2 TBSP for 4 servings) in a small pot over medium heat. Add half the garlic; cook until fragrant, 30 seconds. Add **rice**; stir to coat. Stir in **1 1/4 cups water** (2 1/4 cups for 4) and a **big pinch of salt**. Bring to a boil. Once boiling, cover and reduce to a low simmer. Cook until rice is tender, 15–20 minutes. Keep covered off heat until ready to serve.

2.



While rice cooks, trim **green beans** (if necessary). Zest and quarter **lime**. Toss green beans on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast until browned and tender, 12–15 minutes.

3.



Meanwhile, 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 heat. Add pork and cook until browned and cooked through, 4–5 minutes per side. Turn off heat; transfer to a plate to rest.

↔ Swap in **chicken** for pork. Cook until browned and cooked through, 6–8 minutes per side.

4.



Let pan used for pork cool slightly, then return to medium–high heat. Add **remaining garlic** and cook until fragrant, 30 seconds. Add **soy sauce** and **1/4 cup water** (1/3 cup for 4 servings). Let simmer until reduced, 2–3 minutes. Stir in **jam, Sriracha, 1 TBSP butter** (2 TBSP for 4), and a **squeeze of lime juice** to taste. If necessary, simmer over low heat until sauce is thick and glossy. Add **pork** and turn to coat.

↔ Use pan used for chicken here. Once sauce is thick and glossy, coat **chicken** as instructed.

5.



Fluff **rice** with a fork; stir in **lime zest**. Divide rice, **green beans**, and **pork** between plates. Spoon any **remaining sauce** over pork. Serve with **remaining lime wedges** on the side.

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