



SWEET AND SPICY PORK CHOPS

with Roasted Carrots and Ginger Rice

WHAT WE SEND (2 servings | 4 servings)

❄️ Keep refrigerated

Pork is fully cooked when internal temperature reaches 145 degrees.



Garlic
(2 Cloves | 4 Cloves)



Ginger*
(1 | 1)



Carrots*
(12 oz | 24 oz)



White Rice
(1 | 2)



Pork Chops*
(1 | 2)



Apricot Jam
(1 | 2)



Soy Sauce
(1 | 2)
*Contains soy,
wheat*



Sriracha
(1 | 2)

WHAT YOU'LL NEED

Butter
(1 TBSP | 2 TBSP)
Contains milk

Vegetable Oil
(4 tsp | 8 tsp)

CHEF'S TIP

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



1. Preheat oven to 425 degrees. **Wash and dry all produce.** Peel and finely chop **garlic**. Peel and finely chop **ginger** until you have 1 TBSP (2 TBSP for 4 servings). Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces.



2. Place **rice** in a fine-mesh sieve and rinse until water runs clear. Heat a **drizzle of oil** in a small pot over medium heat. Add **half the ginger** and cook until fragrant, 1 minute. Add **rice** and stir to coat. Stir in **1 cup water** (2 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 minutes. Keep covered off heat for at least 10 minutes, or until ready to serve.



3. Meanwhile, toss **carrots** on a baking sheet with a **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. Turn off heat; transfer to a plate. Wash out pan.



5. Heat **drizzle of oil** in pan used for pork over medium heat. Add **garlic** and **remaining ginger**. Cook until fragrant, 30 seconds. Add **¼ cup water** (½ cup for 4 servings), **jam**, and **soy sauce**. Simmer, stirring, until slightly thickened, 3-5 minutes. Turn off heat and stir in **sriracha** and **1 TBSP butter** (2 TBSP for 4). Return **pork** to pan and turn to coat in sauce.



6. Fluff **rice** with a fork and season with **salt** and **pepper**; divide between plates. Top with **carrots** and **pork**. Drizzle pork with any **remaining sauce**.

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