



HONEY GINGER PORK CHOPS

with Scallion Rice & Sesame Roasted Carrots

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Pork Chops*
(1 | 2)



Ginger*
(1 | 2)



Honey
(1 | 2)



Soy Sauce
(1 | 2)
Contains: Soy



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



Scallions*
(1 | 2)



Jasmine Rice
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



Carrots*
(12 oz | 24 oz)



Sesame Seeds
(1 | 1)

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Vegetable Oil
(4 tsp | 8 tsp)

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

CUSTOMPLATE

This dish is eligible for CustomPlate!
Add, swap, upgrade, or double protein
to your heart's content.
Flip the menu over for cooking info
on your new protein.

CHEF'S TIP

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. Add to a large, dry pan over medium-high heat. Toast, stirring often, until golden brown, 2–3 minutes. Transfer to a small bowl until ready to use.

HAVE A CUSTOMPLATE?

Hey, EP friend! Did you substitute **chicken breasts** for pork chops? Cook through the recipe as instructed, swapping in chicken for pork in steps 3 and 5. In step 3, cook the chicken for 5–6 minutes per side.

1.



Preheat oven to 425 degrees. **Wash and dry all produce.** Trim and thinly slice **scallions**, separating whites from greens. Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. 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 **1¼ cups water** (**2¼ 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.

4.



Heat another **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** (**⅓ 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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