



HONEY GINGER PORK CHOPS

with Sesame Roasted Broccoli & Scallion Rice

WHAT WE SEND

(2 servings | 4 servings)

CALORIES **890**

PREP IN **10 MIN**

READY IN **35 MIN**

* Keep refrigerated



Jasmine Rice
(1 | 2)



Broccoli *
(1 | 2)



Scallions *
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)



Ginger *
(1 | 2)



Pork Chops *
(10 oz | 20 oz)



Soy Sauce
(1 | 2)
Contains: Soy



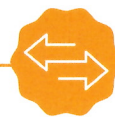
Ponzu Sauce
(1 | 2)
Contains: Fish, Soy, Wheat



Honey
(1 | 1)



Sesame Seeds
(1 | 1)
Contains: Sesame



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: 800

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Brown Sugar
(1 tsp | 2 tsp)

Cooking Oil
(4 tsp | 8 tsp)

Butter
(3 TBSP | 6 TBSP)
Contains: Milk

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\$20

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.** Cut **broccoli** into bite-size 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 broccoli on a baking sheet with a **drizzle of oil** and a **pinch of salt and pepper**. Roast until browned and tender, 15–20 minutes.

2.



While broccoli roasts, 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.

↔ Swap in **chicken** for pork. Cook until chicken is cooked through, 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** (⅓ cup for 4 servings), **1 tsp brown sugar** (2 tsp for 4), **soy sauce**, **ponzu**, and **half the honey** (all for 4). Bring to a simmer; cook, stirring, until liquid has reduced, 3–4 minutes (sauce should hold the trail of your spoon when you run it across the pan; it will thicken more once butter is added). Remove from heat; stir in **2 TBSP butter** (4 TBSP for 4) until melted and sauce has thickened. Taste and season with **salt and pepper**.

5.



Toss **roasted broccoli** 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 broccoli between plates. Drizzle pork with any remaining sauce. Garnish with **scallion greens** and any remaining sesame seeds.

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