

# HELLO Smart Succulent Pork Chops with Fresh Cusumber and Tomate Polish

with Fresh Cucumber and Tomato Relish

Smart Meal

20 Minutes



Tenderloin 340g | 680g

Customized Protein Add



2 Double

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🦫





Pork Chops, boneless 340 g | 680 g



1/2 cup | 1 cup



Baby Heirloom Tomatoes 113 g | 227 g



Mini Cucumber

1 | 2



7 g | 14 g



White Wine Vinegar 1 tbsp | 2 tbsp



Shallot

1 | 2



Mediterranean Spice Blend 1 tbsp | 2 tbsp



Feta Cheese. crumbled 1/4 cup | 1/2 cup

Allengens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat. Cooking utensils | Large bowl, measuring cups, measuring spoons, medium pot, paper towels, large non-stick pan



## Cook couscous

- Before starting, wash and dry all produce.
- Peel, then mince the **shallot**.
- Add 3/3 cup (1 1/3 cups) water, 1/8 tsp (1/4 tsp) salt, ½ tbsp (1 tbsp) oil and half the shallots to a medium pot.
- Cover and bring to a boil over high heat. Once boiling, remove from heat, then add couscous.
- Stir to combine. Cover and let stand for 5 min.



## Prep

- Meanwhile, cut cucumber into 1/4-inch pieces.
- · Quarter tomatoes.
- Roughly chop parsley.



# Cook pork

#### 🔘 Swap | Pork Tenderloin

- Pat **pork** dry with paper towels.
- Season with salt and Mediterranean Spice Blend.
- · Heat a large non-stick pan over medium heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then pork. Pan-fry until golden-brown and cooked through, 6-8 min per side.\*\*



## Make relish

- Add tomatoes, cucumbers, parsley, vinegar and 1/2 tbsp (1 tbsp) oil to a large bowl.
- Season with **salt** and **pepper**, then toss to combine.



## Finish and serve

- Fluff couscous with a fork. Stir in half the feta and season with pepper.
- · Thinly slice pork.
- Divide **couscous** between bowls. Top with pork, cucumber relish and remaining feta.

Measurements within steps

1 tbsp

oil

# 3 | Cook pork

## Swap | Pork Tenderloin

If you've opted to get **pork tenderloin**, cut into 1½-inch medallions. Season and cook it in the same way the recipe instructs you to season and cook the **pork chops**.