



Balsamic-Glazed Pork Chops

with Cheesy Garlic Bread and Arugula Salad

Quick

25 Minutes



Pork Chops, boneless



Sub Roll



Sweet Bell Pepper



Arugula and Spinach Mix



Balsamic Glaze



Dijon Mustard



Italian Seasoning



Mozzarella Cheese, shredded



Garlic Salt



White Wine Vinegar

HELLO ARUGULA AND SPINACH MIX

The best of both worlds – sweet spinach and peppery arugula!

Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce

Bust out

Baking sheet, measuring spoons, silicone brush, large bowl, 2 small bowls, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Sub Roll	2	4
Sweet Bell Pepper	160 g	320 g
Arugula and Spinach Mix	56 g	113 g
Balsamic Glaze	2 tbsp	4 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Italian Seasoning	1 tbsp	2 tbsp
Mozzarella Cheese, shredded	¾ cup	1 ½ cup
Garlic Salt	1 tsp	2 tsp
White Wine Vinegar	½ tbsp	1 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep and season pork

Add **balsamic glaze** and **Dijon** to a small bowl. Season with **salt** and **pepper**, then stir to combine. (**NOTE:** This is your glaze.) Pat **pork** dry with paper towels. Season with **half the garlic salt, half the Italian Seasoning** and **pepper**.



Cook and glaze pork

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Pan-fry, until golden-brown and cooked through, 6-8 min per side.** Remove pan from heat, then add **glaze** from the small bowl. Flip **pork** to coat.



Prep and make herb oil

While **pork** cooks, core, then cut **pepper** into ¼-inch slices. Stir together **remaining garlic salt, remaining Italian Seasoning** and **2 tbsp oil** (dbl for 4 ppl) in another small bowl. Season with **pepper**. Halve **rolls**.



Toast cheesy garlic bread

Place **rolls**, cut-side up, on a baking sheet. Brush **rolls** with **herb oil**, then sprinkle with **cheese**. Toast **cheesy garlic bread** in the **middle** of the oven, until **cheese** melts, 3-4 min. (**TIP:** Keep an eye on the buns so that they don't burn!)



Make salad

While **cheesy garlic bread** toasts, add **½ tbsp vinegar** and **1 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Add **peppers** and **arugula and spinach mix**, then toss to combine.



Finish and serve

Thinly slice **pork**. Cut **cheesy garlic bread** into 1-inch slices, crosswise. Divide **pork, cheesy garlic bread** and **salad** between plates. Drizzle **balsamic glaze** from the pan over **pork**.

Dinner Solved!