



Rosemary-Fig Grilled Pork Chops

with Feta Cheese Salad and Grilled Garlic Bread

Grill

30 Minutes



CUSTOM RECIPE
This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

- Pork Chops, boneless
- Chicken Breasts**
- Sandwich Bun
- Mini Cucumber
- Spring Mix
- Rosemary
- Fig Spread
- Feta Cheese, crumbled
- Garlic, cloves
- Garlic Salt
- Balsamic Glaze
- Dijon Mustard

HELLO ROSEMARY

This woody herb packs a fragrant and savoury punch!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

Measuring spoons, silicone brush, large bowl, 2 small bowls, whisk, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Chicken Breasts	2	4
Sandwich Bun	2	4
Mini Cucumber	66 g	132 g
Spring Mix	56 g	113 g
Rosemary	1 sprig	2 sprig
Fig Spread	2 tbsp	4 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Garlic, cloves	1	2
Garlic Salt	1 tsp	2 tsp
Balsamic Glaze	2 tbsp	4 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork and chicken to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively.
† Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

Allergens

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.

Contact

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Prep garlic bread

- Halve **buns**.
- Peel, then finely grate **garlic**. Add **garlic**, **¼ tsp** (½ tsp) **garlic salt** and **1 tbsp** (2 tbsp) **oil** to a small bowl. Season with **pepper**, then stir until smooth.
- Spread **garlic mixture** onto cut sides of **buns**.



Grill garlic bread

- When **pork** is almost done, add **buns** to the other side of the grill, cut-side down.
- Close lid and grill **buns** until toasted, 2-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



Make fig sauce and prep pork

- Add **fig spread**, **half the balsamic glaze** and **half the Dijon** to another small bowl. Season with **salt** and **pepper**, then stir to combine.
- Strip **a few rosemary leaves** from stem, then finely chop **1 tsp** (2 tsp). Pat **pork** dry with paper towels. Season both sides with **remaining garlic salt** and **pepper** and sprinkle with **rosemary**.



Make salad

- When **pork** and **garlic bread** are done, thinly slice **cucumbers**.
- Add **remaining balsamic glaze**, **remaining Dijon** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **cucumbers** and **spring mix**, then toss to combine.



Grill pork

- Add **pork** to the grill. Close lid and grill, flipping once, until cooked through, 4-6 min per side.**
- When **pork** is almost done, brush one side with **some fig sauce**, then flip. Grill for 30 sec, then repeat on the other side.
- Transfer **pork** to a plate, then spread **remaining fig sauce** over top. Set aside to rest, 3-5 min.

If you've opted to get **chicken breasts**, prepare and grill them in the same way the recipe instructs you to prepare and grill the **pork chops****



Finish and serve

- Thinly slice **pork**.
- Divide **pork**, **garlic bread** and **salad** between plates.
- Top **pork** with **any remaining fig sauce** from the plate.
- Sprinkle **feta** over **salad**.

Dinner Solved!