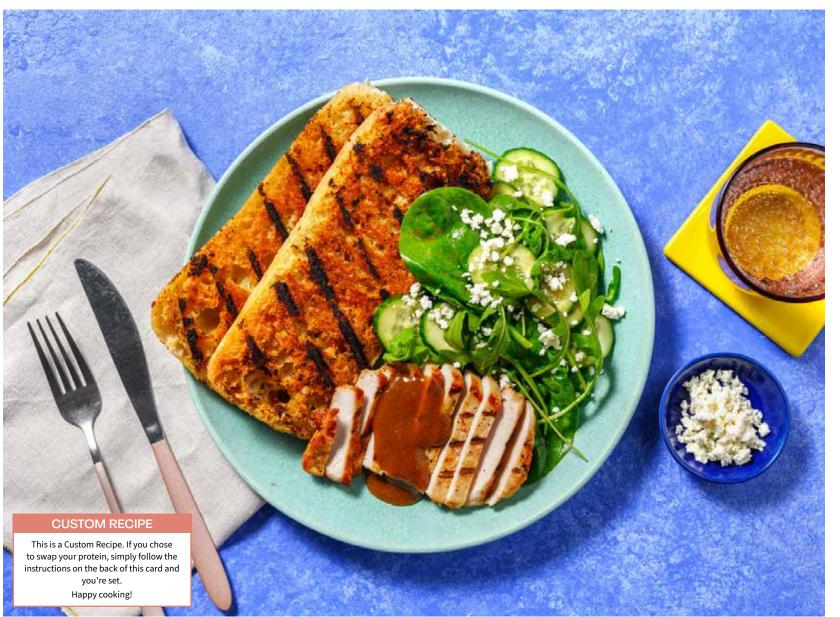


Rosemary-Fig Grilled Pork Chops

with Feta Cheese Salad and Grilled Garlic Bread

Grill

30 Minutes





boneless



Pork Chops,



Sandwich Bun



Mini Cucumber



Spring Mix



Rosemary

crumbled





Fig Spread





Garlic, cloves



Balsamic Glaze



Garlic Salt

Dijon Mustard

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 1 tbsp (2 tbsp) oil within steps 2 person 4 person 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	⅓ 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.

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Prep garlic bread

- Halve buns.
- Peel, then finely grate garlic. Add garlic, 1/4 tsp (1/2 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.



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.



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**.**



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 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.



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!