

Miso Peach Pork Chops

with Ginger-Lime Rice & Green Beans

Ingredients

serving amount

24



1 thumb

Ginger



1 clove

Garlic



1 unit

Lime



10 ounce

Pork Chops



6 ounce

Green Beans



½ cup

Jasmine Rice

1 unit

Peach Jam



1 unit

Miso Sauce Concentrate

(Contains **Soy**)

Nutrition Values

/ per serving

Calories670 kcal

Fat32 g

Saturated Fat13 g

Carbohydrate63 g

Sugar15 g

Dietary Fiber4 g

Protein31 g

Cholesterol120 mg

Sodium590 m

1• Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce. • Peel and mince ginger. Peel and mince garlic. Zest and quarter lime.

2. Heat a drizzle of oil in a small pot over medium-high heat. Add half the ginger and cook until fragrant, 30 seconds. • Stir in rice, $\frac{3}{4}$ cup water ($1\frac{1}{2}$ cups for 4 servings), and a big pinch of salt. Bring to

a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. • Keep covered off heat until ready to serve.

3. Pat pork* dry with paper towels and 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, 4-6 minutes per side. • Turn off heat; transfer pork to a plate. Wipe out pan.

4. While pork cooks, trim green beans if necessary. Toss on a baking sheet with a drizzle of oil, salt, and pepper. • Roast on top rack until browned and tender, 10-12 minutes.

5. Return pan used for pork to medium heat. Add a drizzle of oil, garlic, and remaining ginger. Cook, stirring, until fragrant, 30 seconds. • Add ¼ cup water (1/3 cup for 4 servings), jam, and miso sauce concentrate. Cook, stirring, until thickened, 3-4 minutes. • Remove pan from heat and stir in 2 TBSP butter (4 TBSP for 4) until melted. Stir in a squeeze of lime juice to taste.

6. Fluff rice with a fork; stir in lime zest and a pinch of salt if necessary. • Divide rice, pork, and green beans between plates. Drizzle pork with sauce and serve with any remaining lime wedges on the side.