

INGREDIENTS

2 PERSON | 4 PERSON



Potatoes*



2 | 4 Potato Buns Contains: Eggs, Milk,





4 TBSP | 8 TBSP Pesto Contains: Milk



1 tsp 2 tsp Dried Thyme



Onion



Lemon



1 TBSP | 2 TBSP Fry Seasoning



4 TBSP | 8 TBSP Mayonnaise Contains: Eggs



10 oz | 20 oz Pork Chops



1tsp | 1tsp Celery Salt



1 TBSP | 2 TBSP Flour **Contains: Wheat**



Chicken Stock Concentrate



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.

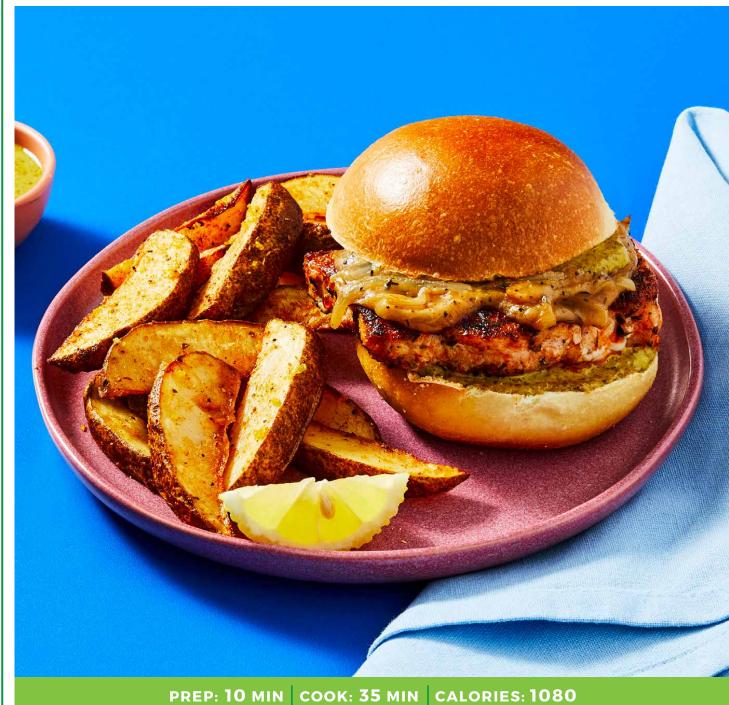


10 oz | 20 oz Chicken Cutlets



HERBED PORK CHOP SANDWICHES

with Saucy Onion, Lemony Potato Wedges & Creamy Pesto Sauce





HELLO

PESTO

This herbaceous basil-based blend adds a layer of Italian flavor to juicy pork chop sandwiches.

DOWN PAT

Why are we always telling you to pat your pork dry? Well, since you asked, that simple move ensures that the meat browns instead of steaming, creating deliciously caramelized edges.

BUST OUT

- Zester
- Large pan
- · Baking sheet
- Whisk
- Paper towels
- Small bowl
- Kosher salt
- · Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (¼ tsp | ½ tsp)
- Butter (1 TBSP | 2 TBSP)
 Contains: Milk

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cook, the bigger the rewards!

Scan the QR code to share
and earn.



1 PREP

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 450 degrees. Wash and dry produce.
- Cut potatoes into ½-inch-thick wedges.
 Halve, peel, and thinly slice half the onion
 (whole onion for 4). Zest and quarter
 lemon. Halve buns.



2 ROAST POTATOES

- Toss potatoes on one side of a baking sheet (spread across entire sheet for 4 servings) with a drizzle of oil, half the Fry Seasoning (you'll use the rest in the next step), salt, and pepper.
- Roast on top rack for 12 minutes. (You'll add more to the sheet then.)



3 COOK PORK

- While potatoes roast, pat pork* dry with paper towels. Season with half the celery salt (all for 4 servings), half the thyme (you'll use more later), remaining Fry Seasoning, and pepper.
- Heat a drizzle of oil in a large pan over high heat. Add pork; cook until browned,
 1-2 minutes per side. Turn off heat; transfer pork to a plate. Wipe out pan.
- Once potatoes have roasted 12 minutes, remove from oven. Carefully place pork on empty side of same sheet. Roast on top rack until pork is cooked through and potatoes are browned and tender, 8-10 minutes more. (For 4, leave potatoes roasting; add pork to a second baking sheet and roast on middle rack.)



Swap in **chicken*** for pork. Cook until browned and cooked through, 3-5 minutes per side. (Skip roasting chicken.)



4 MAKE SAUCY ONION

- Melt 1 TBSP butter (2 TBSP for 4 servings) in pan used for pork over medium heat. Add sliced onion; cook, stirring, until softened, 3-4 minutes
- Stir in a drizzle of oil, flour, and remaining thyme. Cook, stirring, until mixture is lightly browned. 2-3 minutes.
- Whisk in ½ cup water (1 cup for 4), stock concentrate, and ¼ tsp sugar (½ tsp for 4). Bring to a simmer; cook, whisking constantly, until thickened, 3-5 minutes.
- Turn off heat; season with salt and pepper to taste



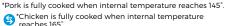
5 MAKE SAUCE & TOAST BUNS

- While onion cooks, in a small bowl, combine mayonnaise, 1 TBSP pesto (or more to taste), and juice from one lemon wedge (juice from two wedges for 4 servings).
- Toast buns directly on top rack of oven until golden, 2-3 minutes.



6 FINISH & SERVE

- Toss potatoes with lemon zest.
- Spread a thin layer of creamy pesto sauce onto cut sides of buns. Fill buns with pork chops and saucy onion.
- Divide sandwiches and potatoes between plates. Serve with remaining lemon wedges and remaining creamy pesto sauce on the side for dipping.



Use pan used for chicken here.