

INGREDIENTS

2 PERSON | 4 PERSON



Potatoes*



Green Bell Pepper



Button Mushrooms



1 Clove | 2 Cloves Garlic



10 oz | 20 oz Pork Chops



2.5 oz | 5 oz Marinara Sauce



Mushroom Stock Concentrate



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER

*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 S Chicken Cutlets



PORK CHOPS WITH MUSHROOM MARINARA

plus Roasted Potato & Bell Pepper Jumble



PREP: 10 MIN COOK: 35 MIN CALORIES: 510



HELLO

BUTTON MUSHROOMS

These fabulous fungi have a mild, earthy flavor.

ALL THE SINGLE LAYERS

For crispy, evenly browned veggies, spread them out in one layer and don't crowd the sheet!

BUST OUT

- · Baking sheet
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

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1 PREP

- · Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Halve **potatoes** lengthwise; slice crosswise into ¼-inch-thick half-moons. Halve, core, and thinly slice bell pepper into strips. Trim and thinly slice mushrooms (skip this step if your mushrooms are pre-sliced!). Peel and mince or grate garlic.



2 ROAST VEGGIES

• Toss potatoes and bell pepper on a baking sheet with a drizzle of oil, salt, and pepper. Roast on top rack until browned and tender 18-20 minutes.



- Meanwhile, 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; cook until browned and cooked through, 4-6 minutes per side.
- Turn off heat; transfer to a cutting board to rest. Wipe out pan. TIP: Tent pork with foil to keep warm until ready to serve.
- Swap in **chicken*** for pork. Cook until browned and cooked through, 3-5 minutes per side.



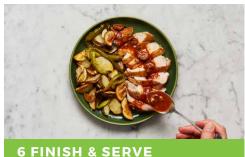
4 START MUSHROOM SAUCE

- Heat a drizzle of oil in pan used for pork over medium-high heat. Add mushrooms; cook, stirring occasionally, until lightly browned and slightly crispy, 2-3 minutes. Season with salt and pepper.
- · Add garlic; cook, stirring occasionally, until garlic is fragrant and mushrooms are browned and crispy, 1 to 2 minutes more.



5 FINISH MUSHROOM SAUCE

- Stir marinara, stock concentrate, and ½ cup water (¾ cup for 4 servings) into pan with **mushroom mixture**. Bring to a simmer; cook until sauce thickens slightly, 1-2 minutes.
- Remove from heat: stir in 1 TBSP butter (2 TBSP for 4) until melted.



- Slice pork crosswise.
- Divide pork and roasted veggies between plates. Spoon **mushroom** marinara over pork and serve.
- Slice chicken crosswise.