



# HONEY BUTTER-GLAZED PORK CHOPS

with Smoky Potato Salad & Roasted Broccoli

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



2 | 4  
Scallions



8 oz | 16 oz  
Broccoli Florets



10 oz | 20 oz  
Pork Chops



1 TBSP | 1 TBSP  
Fry Seasoning



1 oz | 2 oz  
Smoky Mustard



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



4 tsp | 8 tsp  
Honey



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

Calories: 650



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 690



HELLO

### FRY SEASONING

A savory seasoning blend of garlic, onion, and paprika

### ALL THE SINGLE LAYERS

For crispy, evenly browned broccoli, spread it out in one layer and don't crowd that sheet!

### BUST OUT

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

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### 1 PREP & COOK POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Cut **broccoli** into bite-size pieces if necessary. Thinly slice **scallions**, separating whites from greens.
- Place potatoes in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 10-12 minutes.
- Drain, then rinse potatoes under cold water; transfer to a large bowl and refrigerate until ready to use in Step 4.



### 4 MAKE POTATO SALAD

- To bowl with **cooled potatoes**, add **scallion whites, mustard, and mayonnaise**; stir until thoroughly combined. Season with **salt and pepper** to taste.
- Refrigerate until ready to serve.



### 2 ROAST BROCCOLI

- While potatoes cook, toss **broccoli** on a baking sheet with a **large drizzle of oil** and a **pinch of salt and pepper**. Roast on top rack until browned and tender, 18-20 minutes.



### 5 GLAZE PORK CHOPS

- Return pan used for pork to stovetop over medium heat. Add **honey, 1 TBSP butter (2 TBSP for 4 servings)**, and a **pinch of salt**. Cook, stirring, until butter has melted, 30-60 seconds.
- Return **pork** to pan and cook, turning occasionally, until fully coated and glazed, 1-2 minutes. Transfer to a cutting board.

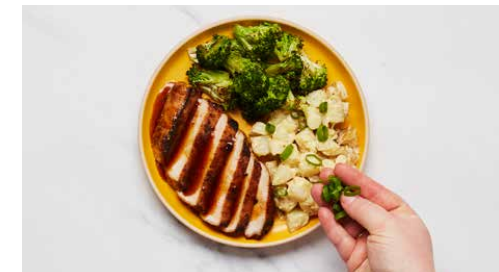
↻ Glaze **chicken** as instructed.



### 3 COOK PORK CHOPS

- Pat **pork\*** dry with paper towels; season all over with **half the Fry Seasoning (all for 4 servings)** and a **pinch of 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. **TIP: Lower heat to medium if pork is browning too quickly.**
- Turn off heat; transfer to a plate to rest. Wipe out pan.

↻ Swap in **chicken\*** for pork. Cook until cooked through, 3-5 minutes per side.



### 6 FINISH & SERVE

- Thinly slice **pork** crosswise.
- Divide pork, **potato salad**, and **broccoli** between plates. Spoon any **remaining glaze** over pork. Sprinkle **scallion greens** over potato salad and serve.

↻ Thinly slice **chicken** crosswise.

\*Pork is fully cooked when internal temperature reaches 145°.

↻ \*Chicken is fully cooked when internal temperature reaches 165°.