



# STEAKHOUSE-STYLE PORK CHOPS

with a Creamy Pan Sauce, Roasted Potatoes & Lemony Broccoli

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



1 | 1  
Onion



1 | 1  
Lemon



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



10 oz | 20 oz  
Pork Chops



1 TBSP | 1 TBSP  
Bold & Savory Steak  
Spice



1 | 2  
Beef Stock  
Concentrate



8 oz | 16 oz  
Broccoli Florets



ANY ISSUES WITH YOUR ORDER?  
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THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.



## HelloCustom

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: 480



10 oz | 20 oz  
Bavette Steak  
Calories: 570



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 520



HELLO

## STEAK SPICE

A blend of black pepper, garlic, mustard, and dill adds bold and savory flavor to pork chops.

## GIVE IT A REST

Let the pork stand for at least 5 minutes after cooking. The extra time before slicing gives the juices a chance to redistribute, keeping the meat moist.

## BUST OUT

- Zester
- Paper towels
- Baking sheet
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (2 tsp | 2 tsp)

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

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

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



### 1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Cut **broccoli florets** into bite-size pieces if necessary. Halve, peel, and mince **half the onion (whole onion for 4)**. Zest and quarter **lemon**.



### 4 COOK PORK

- While veggies roast, pat **pork\*** dry with paper towels; season all over with **salt**, then coat with as much **Steak Spice** as will stick.
- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add pork and cook until browned and cooked through, 4-6 minutes per side. **TIP: If crust begins to brown too quickly, reduce heat to medium.**
- Turn off heat; transfer pork to a cutting board. Wipe out pan.

- 🍗 Swap in **chicken\*** or **steak\*** for pork.
- 🥩 Cook chicken until cooked through, 3-5 minutes per side, or cook steak to desired doneness, 5-7 minutes per side.



### 2 ROAST POTATOES

- Toss **potatoes** on one side of a baking sheet with a **drizzle of oil, salt,** and **pepper.** (For 4 servings, spread potatoes out across entire sheet; roast on top rack for 20-25 minutes total.)
- Roast on top rack for 5 minutes (**you'll add the broccoli then**).



### 5 MAKE SAUCE

- Heat a **drizzle of olive oil** in same pan over medium heat. Add **minced onion**; cook, stirring, until softened and lightly browned, 3-4 minutes.
- Stir in **stock concentrate** and **¼ cup water (½ cup for 4 servings)**. Bring to a simmer and cook until slightly reduced, 2-3 minutes.
- Remove from heat and stir in **sour cream** until combined. Season generously with **pepper**.



### 3 ROAST BROCCOLI

- Once **potatoes** have roasted 5 minutes, remove sheet from oven. Carefully toss **broccoli** on opposite side of sheet with a **drizzle of oil, salt,** and **pepper.** (For 4 servings, leave potatoes roasting and add broccoli to a second baking sheet; roast on middle rack.)
- Return to top rack until potatoes are golden brown and broccoli is tender, 15-20 minutes more.



### 6 FINISH & SERVE

- Toss **broccoli** with **lemon zest**.
- Thinly slice **pork** crosswise.
- Divide pork, **potatoes**, and broccoli between plates. Spoon **pan sauce** over pork. Serve with **lemon wedges** on the side.
- 🍗 Thinly slice **chicken** or **steak** against the grain.
- 🥩