



HERBED PORK CHOP SANDWICHES

with Saucy Onion, Lemony Potato Wedges & Creamy Mustard Sauce

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 1
Onion



1 | 2
Lemon



2 | 4
Potato Buns
Contains: Eggs, Milk,
Soy, Wheat



1 TBSP | 2 TBSP
Fry Seasoning



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



2 tsp | 4 tsp
Dijon Mustard



10 oz | 20 oz
Pork Chops



1 tsp | 1 tsp
Celery Salt



1 tsp | 2 tsp
Dried Thyme



1 TBSP | 2 TBSP
Flour
Contains: Wheat



1 | 2
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

Calories: 940



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 970



HELLO

PORK CHOP SANDWICH

Inspired by the Chicago classic, our version features a boneless pork chop, sautéed onion, and plenty of mustard and mayo.

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

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



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**.



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.

🔄 Use pan used for chicken here.



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.**)



5 MAKE SAUCE & TOAST BUNS

- While onion cooks, in a small bowl, combine **mayonnaise, mustard, 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.



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 sheet from oven. Carefully place pork on empty side of sheet; return to top rack and roast 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.**)



6 FINISH & SERVE

- Toss **potatoes** with **lemon zest**.
- Spread a **thin layer of creamy mustard 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 mustard sauce on the side for dipping.