



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

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



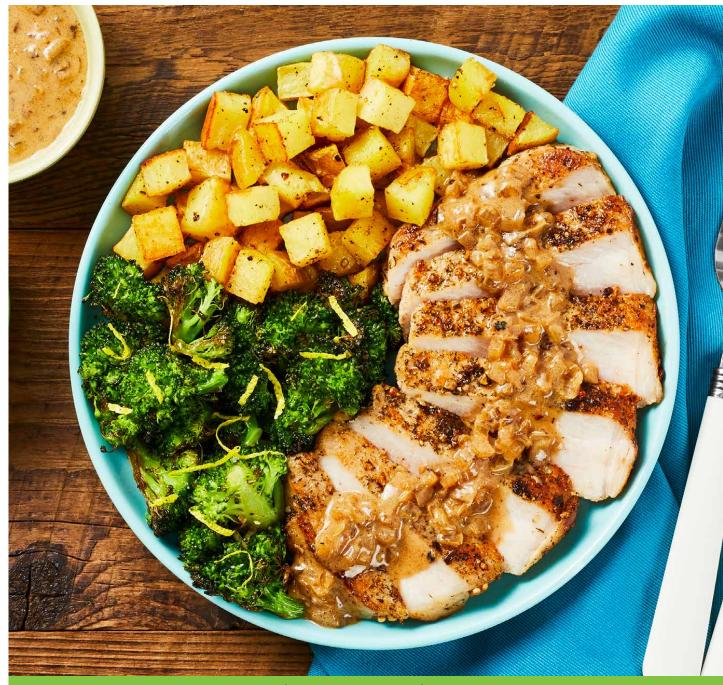


10 oz | 20 oz S Chicken Cutlets 10 oz | 20 oz Beef Tenderloin Steak

G Calories: 500 G Calories: 570

STEAKHOUSE-STYLE PORK CHOPS

with a Creamy Pan Sauce, Roasted Potatoes & Lemony Broccoli



PREP: 10 MIN COOK: 35 MIN CALORIES: 540



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

• Paper towels

- Zester
- 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°.

*Beef 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 into bite-size pieces if necessary. Halve, peel, and mince half the onion (whole onion for 4). Zest and quarter lemon.



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).



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.



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 **beef*** for pork.
- Cook chicken until cooked through, 3-5 minutes per side, or beef until desired doneness, 4-7 minutes per side.



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 (⅓ 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**.



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 beef against
 the grain.

WK 17-35