

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes*





8 oz | 16 oz Broccoli





1 tsp | 1 tsp Dried Thyme



1 Clove | 1 Clove Garlic



Chicken Stock Concentrates

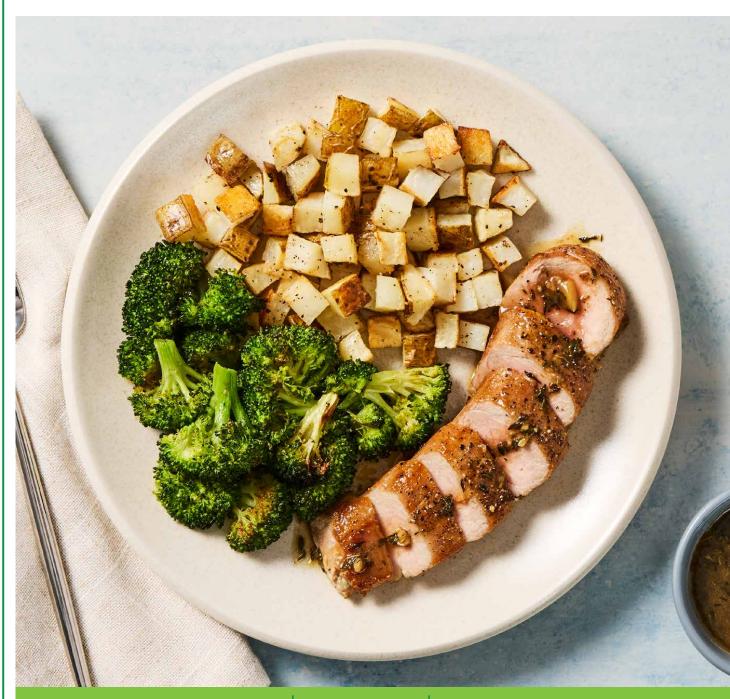


2 tsp | 4 tsp



HONEY THYME PORK FILET

with Roasted Potatoes & Broccoli





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 S Chicken Cutlets



PREP: 10 MIN COOK: 30 MIN CALORIES: 540



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

WORTH THE WHISK

Before heating the pan again in step 5, whisk together the stock concentrates, honey, and water directly in a liquid measuring cup. This'll save you the trouble of opening packets and measuring when the cooking is underway.

BUST OUT

- 2 Baking sheets Large pan
- Paper towels
 Aluminum foil (5)
- Kosher salt
- · Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

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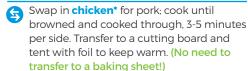
1 ROAST POTATOES

- Adjust racks to top and middle positions and preheat oven to 450 degrees. Wash and dry produce.
- Dice potatoes into 1/2-inch pieces. Toss on a baking sheet with a drizzle of oil, salt, and pepper.
- · Roast on top rack, tossing halfway through, until lightly browned and tender, 20-25 minutes



2 SEAR PORK & PREP

- While potatoes roast, pat **pork*** dry with paper towels; season all over with salt and pepper.
- Heat a drizzle of oil in a large pan over medium heat. Add pork and sear, turning occasionally, until browned all over, 4-8 minutes.
- Meanwhile, peel and mince half the garlic (all for 4 servings).
- Once pork is browned, transfer to one side of a second baking sheet.





3 TOSS BROCCOLI

• Cut **broccoli** into bite-size pieces if necessary. Toss with a drizzle of olive oil and a pinch of salt and pepper on opposite side of baking sheet from **pork**.



Spread **broccoli** out across entire baking sheet.



4 ROAST PORK & BROCCOLI

- Transfer sheet with **pork** and **broccoli** to middle rack; roast until pork is cooked through and broccoli is tender, 12-15 minutes.
- Once pork is done, transfer to a cutting board to rest. Thinly slice crosswise.



5 MAKE SAUCE

- Heat a **drizzle of oil** in pan used for pork over medium heat. Add minced garlic and thyme; cook until fragrant, 30 seconds.
- Stir in stock concentrates, honey, and 1/4 cup water (1/3 cup for 4 servings). Simmer, scraping up any browned bits from bottom of pan, until sauce has reduced and thickened. 2-3 minutes.
- Stir in 1 TBSP butter (2 TBSP for 4) until melted. Season with salt and pepper. TIP: If sauce seems too thick, stir in a splash or two of water.



6 SERVE

• Divide pork, broccoli, and potatoes between plates. Drizzle pork with sauce and serve.



Thinly slice chicken crosswise.