

PORK CHOPS IN CRANBERRY SHALLOT SAUCE

with Garlicky Roasted Potatoes & Green Beans



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HELLO

CRANBERRY SHALLOT SAUCE

Sweet, tangy cranberries with savory shallot give pork pizzazz.

DRY, DRY AGAIN

Blotting out moisture helps the seasonings stick to the meat and promotes even browning.

BUST OUT

- Baking sheet
 Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (1/2 TBSP | 1 TBSP) Contains: Milk

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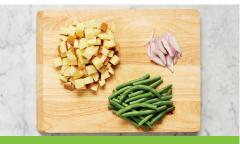
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*Pork is fully cooked when internal temperature reaches 145°.

*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 450 degrees. Wash and dry produce.
- Dice **potatoes** into 1-inch pieces. Trim **green beans** if necessary. Halve, peel, and thinly slice **shallot**.



2 ROAST VEGGIES

- Toss potatoes on one side of a baking sheet with a drizzle of oil, half the garlic powder, salt, and pepper. Toss green beans on empty side with a drizzle of oil, salt, and pepper.
 (For 4 servings, toss green beans on a second sheet; roast on middle rack.)
- Roast on top rack until browned and tender, 18-20 minutes. TIP: If green beans are done before potatoes, carefully remove from sheet and leave potatoes roasting. Tent with foil to keep warm if needed.



3 PREP PORK

- Place **flour** in a shallow dish; season with **salt** and **pepper**.
- Pat **pork*** dry with paper towels and season all over with **remaining garlic powder**, **salt**, and **pepper**.
- Working with one piece at a time, press pork into **seasoned flour** until fully coated.
- Season and coat chicken* or steak*
 as instructed.



4 COOK PORK

- Heat a drizzle of oil in a large pan over medium-high heat. Add coated pork (shake off excess flour first); cook until browned and cooked through, 4-6 minutes per side. TIP: Lower heat if pork begins to brown too quickly.
- Turn off heat; transfer pork to a plate. Wipe out pan and let cool slightly.
- Swap in **chicken** or **steak** for pork;
- cook chicken until browned and cooked through, 3-5 minutes per side, or cook steak to desired doneness, 5-7 minutes per side.



5 MAKE SAUCE

- Heat a drizzle of oil in same pan over medium-low heat. Add shallot; cook, stirring, until softened and lightly browned, 2-3 minutes. Add dried cranberries, stock concentrate, and ¼ cup water (½ cup for 4 servings). Cook, stirring occasionally, until thickened, 2-4 minutes.
- Turn off heat; stir in ½ TBSP butter (1 TBSP for 4). Taste and season with salt and pepper if desired.



6 FINISH & SERVE

- Add **pork** to pan with **sauce** and turn to coat.
- Divide pork, potatoes, and green beans between plates. Spoon remaining sauce over pork. Serve.

Add chicken or steak to pan with
sauce and turn to coat.