



FAJITA-SPICED PORK CHOPS

with Zesty Black Bean Salad & Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Tomato



1 | 2
Lime



1 | 2
Black Beans



1 TBSP | 2 TBSP
Fajita Spice Blend



10 oz | 20 oz
Pork Chops



1 | 2
Green Bell Pepper



2 | 4
Scallions



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: 740



10 oz | 20 oz
Salmon
Contains: Fish

Calories: 900



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 770



HELLO

FAJITA SPICE BLEND

Paprika and chili powder add pizzazz to pork chops!

DRY, DRY AGAIN

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

BUST OUT

- Baking sheet
- Paper towels
- Strainer
- Large pan
- Large bowl
- Kosher Salt
- Black Pepper
- Cooking Oil
- Olive Oil
- Butter
- Contains: Milk

MORE IS MORE

For **2X protein or veggies**, cook in batches or larger cooking vessels (this may require longer cook times—follow the visual and temperature cues). For **3 servings**, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. For **6 servings**, simply triple the 2-serving recipe.

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 START PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **large drizzle of oil**, a **pinch of salt**, and **pepper**. Roast on top rack until browned and tender, 20-25 minutes.



3 FINISH PREP & MAKE SALAD

- Meanwhile, core and dice **bell pepper** into ½-inch pieces. Dice **tomato** into ½-inch pieces. Trim and thinly slice **scallions**. Drain and rinse **beans**. Quarter **lime**.
- In a large bowl, toss together bell pepper, tomato, scallions, beans, **1 TBSP olive oil**, **½ tsp Fajita Spice Blend** (you'll use more later), **1 tsp salt**, **juice from three lime wedges**, and **pepper** until well combined (for 4 servings, use 2 TBSP olive oil, 1 tsp Fajita Spice Blend, 2 tsp salt, and juice from six lime wedges). Refrigerate until ready to serve.



4 START PORK

- Pat **pork*** dry with paper towels and season all over with **2 tsp Fajita Spice Blend** (4 tsp for 4 servings), a **pinch of salt**, and **pepper**. (Be sure to measure the Fajita Spice Blend—we sent more!)
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add pork and cook until browned and cooked through, 4-6 minutes per side. Turn off heat.

- Swap in **chicken*** or **salmon*** for pork.
- Cook chicken until browned and cooked through, 3-5 minutes per side, or salmon (skin sides down) until skin is crisp, 5-7 minutes. Flip salmon and cook until cooked through, 1-2 minutes more.



5 FINISH PORK

- Add **1 TBSP butter** (2 TBSP butter for 4 servings) to pan with **pork**; baste pork with melted butter until thoroughly coated.
- Transfer pork to a cutting board to rest at least 3 minutes. **TIP: You can start plating the potatoes and salad while the pork rests.**



6 FINISH & SERVE

- Slice **pork** crosswise.
- Divide pork, **potato wedges**, and **salad** between plates in separate sections. Drizzle any **remaining butter** from pan over pork. Serve.
- Slice **chicken** crosswise (skip slicing **salmon!**).

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

🍷 *Fish is fully cooked when internal temperature reaches 145°.

🍷 *Poultry is fully cooked when internal temperature reaches 165°.