

INGREDIENTS

2 PERSON | 4 PERSON

Carrots

Rosemary

Potatoes*

10 oz | 20 oz

Pork Chops

1 TBSP | 2 TBSP

Flour Contains: Wheat



Parsnips



Shallot



1 TBSP | 2 TBSP Fry Seasoning



Dried Thyme



Chicken Stock Concentrates





Cream Cheese



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.

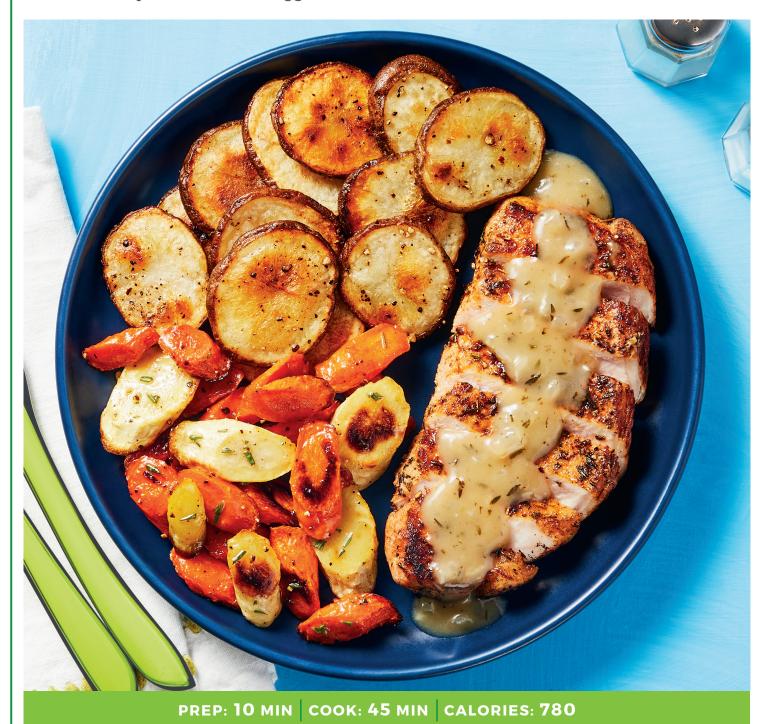
HELLO

PARSNIPS

This cousin of the carrot has a sweet, nutty flavor.

HERBED PORK CHOPS & GRAVY

with Rosemary Brown Butter Veggies & Roasted Potatoes





BUTTER UP

To make it easier to check your brown butter in Step 5, use a light-color pan or scoop up the butter with a metal spoon so you can see its color.

BUST OUT

- Peeler
- Whisk
- Baking sheet
- Medium panMedium bowl
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (3 TBSP | 5 TBSP)
 Contains Mills

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*Pork 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.
- Trim, peel, and cut **parsnips** on a diagonal into ½-inch-thick pieces. Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Slice **potatoes** into ¼-inch-thick rounds. Halve, peel, and mince **half the shallot** (all for 4). Strip **rosemary leaves** from stems; finely chop leaves until you have ½ tsp (1 tsp for 4). TIP: If you have any extra rosemary sprigs, save them for an easy garnish!



2 ROAST VEGGIES

- Toss parsnips and carrots on one side of a baking sheet with a drizzle of oil, salt, and pepper.
- Toss potatoes on empty side with a drizzle of oil, salt, and pepper.
- Roast on top rack until golden brown and tender, 20-25 minutes. (For 4 servings, divide between 2 sheets; roast parsnips and carrots on top rack and potatoes on middle rack.)



3 COOK PORK

- Pat pork* dry with paper towels and season all over with Fry Seasoning,
 ½ tsp thyme (¾ tsp for 4 servings), salt, and pepper.
- 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; transfer to a cutting board to rest.
 Wipe out pan.



4 MAKE GRAVY

- In same pan, melt 1 TBSP butter (2 TBSP for 4 servings) over medium heat. Add minced shallot and cook, stirring, until softened and fragrant, 2-3 minutes.
 Add a drizzle of oil, flour, and a pinch of thyme; cook, stirring, until lightly browned, 2-3 minutes.
- Whisk in 1 cup water, stock concentrates, and ¼ tsp salt. (For 4, use 2 cups of water and ½ tsp salt.) Bring to a simmer, whisking constantly, until thickened, 3-5 minutes.
- Remove from heat; stir in cream cheese until thoroughly combined. Season with salt and pepper to taste.



5 BROWN BUTTER

- Melt 2 TBSP butter (3 TBSP for 4 servings) in a medium pan over medium-high heat.
 Cook, stirring frequently, until butter is foamy and flecked with amber brown bits, 1-2 minutes.
- Remove from heat and stir in rosemary.
 Carefully transfer rosemary brown butter to a medium bowl.



6 FINISH & SERVE

- Slice pork crosswise.
- Add carrots and parsnips to bowl with rosemary brown butter; toss to coat.
- Divide pork, carrots and parsnips, and potatoes between plates. Spoon gravy over pork and serve.

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