



HERBED PORK CHOPS & GRAVY

with Rosemary Brown Butter Veggies & Roasted Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Parsnips



6 oz | 12 oz
Carrots



12 oz | 24 oz
Potatoes*



1 | 1
Shallot



¼ oz | ¼ oz
Rosemary



10 oz | 20 oz
Pork Chops



1 TBSP | 2 TBSP
Fry Seasoning



1 tsp | 2 tsp
Dried Thyme



1 TBSP | 2 TBSP
Flour
Contains: Wheat



2 | 4
Chicken Stock
Concentrates



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



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.

HELLO

PARSNIPS

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



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 780



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 pan
- Paper towels
- Medium bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (3 TBSP | 5 TBSP)
Contains: Milk

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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!**



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.



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.**)



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.



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.



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.

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