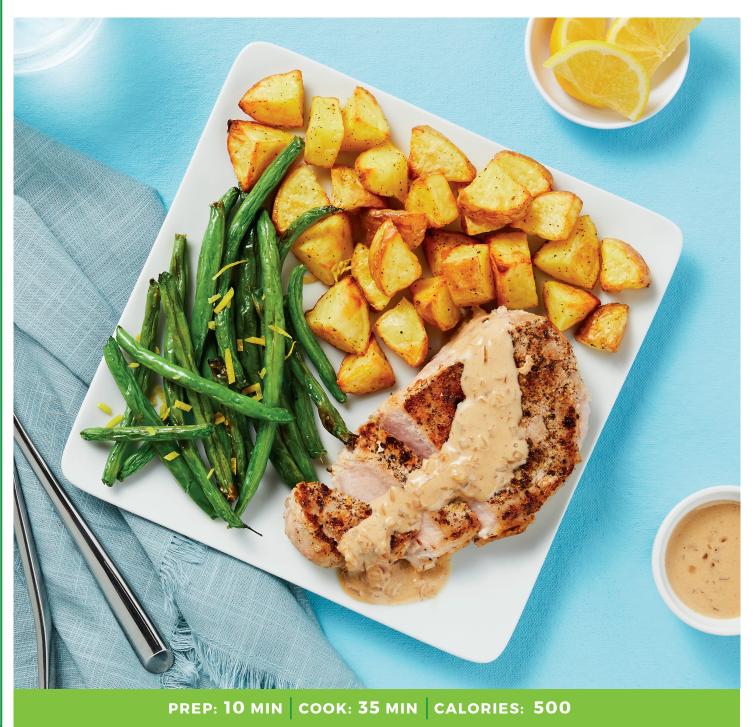




STEAKHOUSE-STYLE PORK CHOPS

with Roasted Potatoes & Lemony Green Beans



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HELLO

STEAK SPICE

A blend of black pepper, garlic, mustard, and dill adds bold and savory flavor to pork chops.

HOT STUFF

Wanna know the secret to extra-toasty roasted potatoes? Put your baking sheet in the oven before heating it up. The spuds will sizzle and crisp when they hit that hot surface.

BUST OUT

- Zester
- Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (2 tsp | 2 tsp)

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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 425 degrees. Wash and dry produce.
- Dice potatoes into ½-inch pieces. Halve, peel, and mince half the onion (whole onion for 4). Zest and guarter lemon.



2 ROAST POTATOES

- Toss **potatoes** on one side of a baking sheet with a **drizzle of oil**, **salt**, and **pepper**. (For 4 servings, spread potatoes out across entire sheet; roast for 20-25 minutes total.)
- Roast on top rack for 10 minutes (you'll add the green beans then).



3 ROAST GREEN BEANS

- Trim green beans if necessary.
- Once potatoes have roasted
 10 minutes, remove sheet from
 oven. Carefully toss green beans on
 empty side with a drizzle of oil, salt,
 and pepper. (For 4 servings, leave
 potatoes roasting and add green
 beans to a second baking sheet; roast
 on middle rack.)
- Return to top rack until potatoes are golden brown and green beans are tender, 10-15 minutes more.



6 FINISH & SERVE

- Toss green beans with lemon zest.
- Divide pork, potatoes, and green beans between plates. Spoon pan sauce over pork. Serve with lemon wedges on the side.

WK 15-7



4 COOK PORK

- While veggies roast, pat **pork*** dry with paper towels; season all over with **salt**, then coat with as much **Steak Spice** as will stick.
- Heat a drizzle of olive oil in a large pan over medium-high heat. Add pork and cook until browned and cooked through, 4-6 minutes per side. TIP: If crust begins to brown too quickly, reduce heat to medium.
- Turn off heat; transfer pork to a plate. Wipe out pan.
- Swap in **beef*** for pork; cook to desired doneness, 4-7 minutes per side.



5 MAKE PAN SAUCE

- Heat a **drizzle of olive oil** in same pan over medium heat. Add **minced onion**; cook, stirring, until softened and lightly browned, 3-4 minutes.
- Stir in **stock concentrate** and **¼ cup water** (¹/₃ cup for 4 servings). Bring to a simmer and cook until slightly reduced, 2-3 minutes.
- Remove from heat and stir in **sour cream** until combined. Season generously with **pepper**.