



STEAKHOUSE-STYLE PORK CHOPS

with Roasted Potatoes & Lemony Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes*



1 | 1
Yellow Onion



1 | 1
Lemon



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Pork Chops



1 TBSP | 1 TBSP
Bold & Savory
Steak Spice



1 | 2
Beef Stock
Concentrate



6 oz | 12 oz
Green Beans

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz
Beef Tenderloin
Steak

Calories: 480



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 500



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°.
†Beef 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 quarter **lemon**.



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.



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).



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 (½ 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**.



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.