



# STEAKHOUSE PORK CHOPS

with a Creamy Shallot Pan Sauce & Lemony Green Beans



## HELLO STEAK SPICE

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

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 620**



Yukon Gold Potatoes



Lemon



Pork Chops



Beef Stock Concentrate



Shallot



Sour Cream  
(Contains: Milk)



Bold & Savory  
Steak Spice



Green Beans



## START STRONG

Our trick for the creamiest-ever mashed potatoes? Always save a scoop of potato cooking liquid before draining. Adding a few splashes of that starchy liquid while mashing helps your potatoes reach a smooth consistency.

## BUST OUT

- Zester
- Large pan
- Medium pot
- Large bowl
- Strainer
- Kosher salt
- Potato masher
- Black pepper
- Paper towels
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Shallot **1** | **2**
- Lemon **1** | **1**
- Sour Cream **4 TBSP** | **8 TBSP**
- Pork Chops\* **12 oz** | **24 oz**
- Bold & Savory Steak Spice **1 TBSP** | **2 TBSP**
- Beef Stock Concentrate **1** | **2**
- Green Beans **6 oz** | **12 oz**

\* Pork is fully cooked when internal temperature reaches 145 degrees.



## 1 PREP

Wash and dry all produce (except green beans). Dice **potatoes** into ½-inch pieces. Halve, peel, and mince **shallot**. Zest and quarter **lemon**.



## 4 MAKE SAUCE

Heat a drizzle of **olive oil** in same pan over medium heat. Add **shallot**; cook, stirring, until softened and lightly browned, 2-3 minutes. Stir in **stock concentrate** and **¼ cup water** (½ cup for 4 servings). Bring to a simmer and cook until reduced, 2-3 minutes. Remove from heat and stir in remaining **sour cream**. Season generously with **pepper**.

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## 2 MAKE MASHED POTATOES

Place **potatoes** in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender, 15-20 minutes. Reserve **½ cup potato cooking liquid**, then drain and return potatoes to pot. Mash with half the **sour cream** (you'll use the rest later), **1 TBSP butter** (2 TBSP for 4 servings), **salt**, and **pepper** until smooth and creamy, adding splashes of reserved potato cooking liquid as needed. Keep covered off heat.



## 5 COOK GREEN BEANS

Pierce **green bean** bag with a fork; place bag on a plate. Microwave until tender, 1-2 minutes. (**TIP:** No microwave? No problem! Steam beans in a small pot with a splash of water until just tender, 5-7 minutes.) Carefully transfer green beans to a large bowl. Toss with **1 TBSP butter** and **lemon zest** to taste. Season with **salt** and **pepper**.



## 3 COOK PORK

While potatoes cook, 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 to a plate. Wipe out pan.



## 6 SERVE

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

## SUNNY BUSINESS

A pinch of lemon zest adds a bright note to crunchy veg. Next time, try a sprinkle on broccoli!

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