



STEAKHOUSE PORK CHOPS

with a Creamy Shallot Pan Sauce & Lemony Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



1 | 2
Shallot



1 | 1
Lemon



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



12 oz | 24 oz
Pork Chops



1 TBSP | 1 TBSP
Bold & Savory
Steak Spice



1 | 2
Beef Stock
Concentrate



6 oz | 12 oz
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 | COOK: 35 MIN | CALORIES: 530



DRY AND DRY AGAIN

Why do we ask you to pat your pork dry with paper towels? Blotting out as much moisture as possible allows the seasonings to really stick and ensures even browning once the pork hits the hot pan for deliciously crispy, caramelized edges.

BUST OUT

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

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1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry all produce.**
- Dice **potatoes** into ½-inch pieces. Halve, peel, and mince **shallot**. Zest and quarter **lemon**.



2 ROAST POTATOES

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



3 ROAST GREEN BEANS

- 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.**
- Return to top rack until potatoes are golden brown and green beans are tender, 12-15 minutes more. (**For 4 servings, leave potatoes roasting and add green beans to a second baking sheet; roast on middle rack.**)



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 to a plate. Wipe out pan.



5 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 **sour cream.** Season generously with **pepper.**



6 FINISH & SERVE

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

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