



# 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





## BEST OF THE ZEST

We like using a microplane or dedicated zester for zesting citrus. If you don't have one, use a peeler or paring knife to remove just the yellow surface layer from the lemon, then mince it.

## 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**.



### 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.



### 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 20-25 minutes total.**)
- Roast on top rack for 10 minutes (you'll add the green beans then).



### 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**.



### 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**. (**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, 12-15 minutes more.



### 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°.