

# **INGREDIENTS**

2 PERSON | 4 PERSON



Potatoes\*





Lemon



1½ TBSP | 3 TBSP Sour Cream Contains: Milk



10 oz | 20 oz Pork Chops



1 TBSP | 1 TBSP Bold & Savory Steak Spice



Beef Stock Concentrate



Broccoli Florets



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.



# **HelloCustom**

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



10 oz | 20 oz **6** Chicken Cutlets



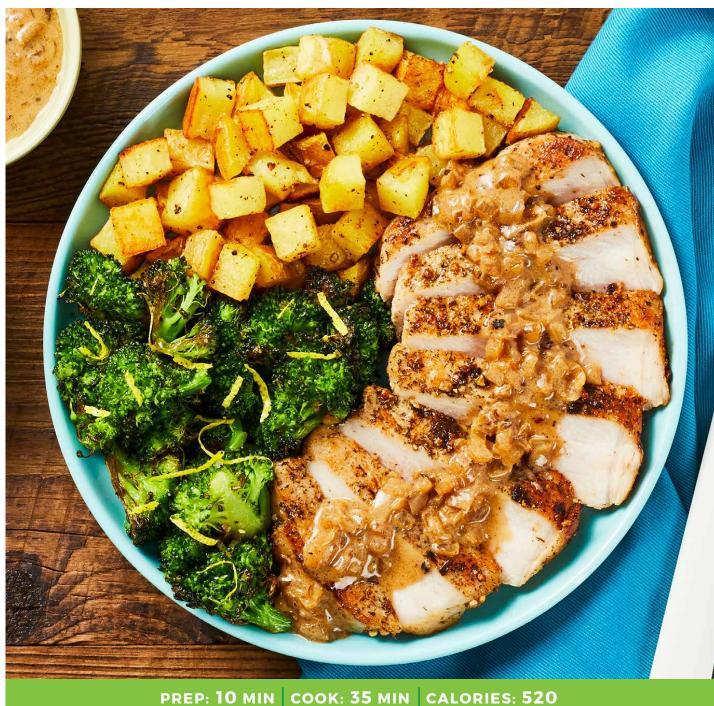
10 oz | **20 oz** Organic Chicken



Calories: 480

# STEAKHOUSE-STYLE PORK CHOPS

with a Creamy Pan Sauce, Roasted Potatoes & Lemony Broccoli





# **HELLO**

#### STEAK SPICE

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

#### **GIVE IT A REST**

Let the pork stand for at least 5 minutes after cooking. The extra time before slicing gives the juices a chance to redistribute, keeping the meat moist.

#### **BUST OUT**

- Zester
- Paper towels
- Baking sheet
- Large pan
- Kosher salt
- Black pepper
- Cooking 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 produce.
- Dice potatoes into ½-inch pieces. Cut broccoli florets into bite-size pieces if necessary. Halve, peel, and mince half the onion (whole onion for 4). Zest and quarter 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 on top rack for 20-25 minutes total.)
- Roast on top rack for 5 minutes (you'll add the broccoli then).



# **3 ROAST BROCCOLI**

- Once potatoes have roasted 5 minutes, remove sheet from oven. Carefully toss broccoli on opposite side of sheet with a drizzle of oil, salt, and pepper. (For 4 servings, leave potatoes roasting and add broccoli to a second baking sheet; roast on middle rack.)
- Return to top rack until potatoes are golden brown and broccoli is tender, 15-20 minutes more.



# **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 cutting board. Wipe out pan.
- Swap in chicken\* or organic
- chicken\* for pork; cook until cooked through, 3-5 minutes per side.



# **5 MAKE 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.



# 6 FINISH & SERVE

- Toss broccoli with lemon zest.
- Thinly slice **pork** crosswise.
- Divide pork, potatoes, and broccoli between plates. Spoon pan sauce over pork. Serve with lemon wedges on the side.
- 5 Thinly slice chicken or organic
- chicken crosswise.