



Cooking Made Easy

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## Sage-Butter Pork Chops

with Roasted Butternut Squash & Charred Broccolini



Sage adds earthy depth to honeyed squash and juicy pork chops in this Instagram-worthy dish. Roasting the broccolini helps develop crispy edges and a nutty flavor – try it with regular broccoli, too!



35 min



level 1



gluten free



nut free



Pork Chops



Butternut Squash



Sage



Garlic



Broccolini



Honey

## Ingredients

	2 People	4 People
Pork Chops	2	4
Butternut Squash	8 oz	16 oz
Garlic	2 cloves	4 cloves
Sage	1 sprig	2 sprigs
Broccolini	1 bunch	2 bunches
Honey	1 T	2 T
Butter*	2 T	4 T
Olive Oil*	1 ½ T	3 T

\*Not Included

## Allergens

1) Milk

## Tools

Medium Pan,  
Baking Sheet

Ruler

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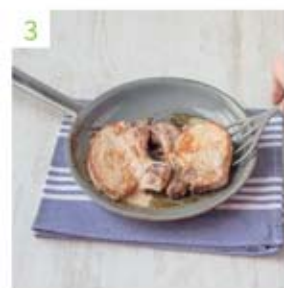
**Nutrition per person** Calories: 527 cal | Carbs: 17 g | Fat: 33 g | Protein: 41 g | Fiber: 5 g



**1** Preheat oven to 400 degrees. Mince or grate the **garlic**. Chop the **sage leaves**. Trim and discard the bottom inch of the **broccolini**. Cut any large pieces of **butternut squash** into ½-inch pieces.



**2** Place the **broccolini** on one side of a baking sheet and drizzle with ½ tablespoon **olive oil**. Season with **salt** and **pepper**. On the other half, drizzle the **butternut squash** with ½ tablespoon **olive oil** and the **honey**. Toss with **half the sage** and season with **salt** and **pepper**. Place in the oven for 15-20 minutes, until golden brown, tossing halfway through.



**3** While the squash and broccolini roast, heat ½ tablespoon **oil** in a medium pan over medium-high heat. Pat the **pork chops** dry and season with **salt** and **pepper** on both sides. Sear the pork chops for 2-3 minutes on each side, until golden brown. Transfer chops to the baking sheet with the broccolini and squash and cook another 5-6 minutes, until just barely pink in the center.



**4** While pork finishes cooking, wipe the pan clean and heat 2 tablespoons **butter** over medium-low heat, swirling the pan occasionally. Once the butter stops foaming, add the **remaining sage** and **garlic**. Cook for 30 seconds, until fragrant. Remove from heat and season with **salt** and **pepper**.

**5** Remove baking sheet from the oven and allow pork to rest for 5 minutes.

**6** Serve the **pork chops** on a bed of **squash** with **broccolini** to the side. Drizzle each chop with the **sage-butter sauce** and enjoy!