



More than Food

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Sage-Butter Pork Chops

with Roasted Broccolini and Citrusy Potato Salad

This luxurious dinner is simple enough for any weeknight. Perfectly seared pork chops are topped with an herby brown butter sauce for an unbelievably juicy outcome. A bright, lemony potato salad adds a welcome contrast.



30 min



level 1



nut free



gluten free



Pork Chops



Yukon Gold Potatoes



Garlic



Sage



Broccolini



Sour Cream



Lemon

Ingredients

	2 People	4 People
Pork Chops	12 oz	24 oz
Yukon Gold Potatoes	12 oz	24 oz
Garlic	2 cloves	4 cloves
Sage	¼ oz	½ oz
Broccolini	6 oz	12 oz
Sour Cream	1) 3 oz	6 oz
Lemon	1	2
Butter*	1) 2 T	4 T
Olive Oil*	2 t	4 t

*Not Included

Allergens

1) Milk

Tools

Baking Sheet, Medium Pot, Large Pan, Zester, Strainer

Ruler

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Nutrition per person Calories: 676 cal | Fat: 36 g | Sat. Fat: 17 g | Protein: 46 g | Carbs: 48 g | Sugar: 6 g | Sodium: 194 mg | Fiber: 10 g

Make sure to wash and dry produce before prepping or cooking!

2



1 Cook the potatoes: Preheat the oven to 400 degrees. Cut the **potatoes** into ½-inch cubes. Place the potatoes in a medium pot with a large pinch of **salt** and enough water to cover. Bring to a simmer and cook for about 10 minutes, until fork-tender. Drain and return to the same pot.

2 Roast the broccolini: Trim and discard the bottom inch of the **broccolini**. Toss the broccolini on a baking sheet with a drizzle of **olive oil** and season with **salt** and **pepper**. Place in the oven for about 15 minutes, until golden brown.

4



3 Prep the remaining ingredients: Meanwhile, halve one **garlic clove**; crush the **other clove** with the side of your knife. Finely chop about **1 Tablespoon sage** leaves. Zest and halve the **lemon**.

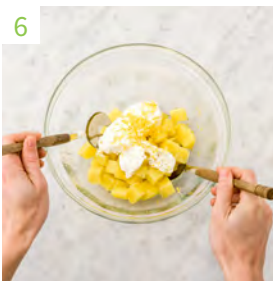
4 Cook the pork: Rub the **pork chops** with the cut side of the **garlic clove** and season with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Add the **pork chops** and cook for 2-3 minutes per side, until golden brown but not yet cooked through. Transfer the pork chops to the baking sheet with the **broccolini** and cook for another 4-7 minutes, until cooked to desired doneness.

5



5 Make the sage-butter sauce: While the pork finishes cooking, wipe the pan clean and heat **2 Tablespoons butter** and the **crushed garlic** over medium-low heat, swirling the pan occasionally. Once the butter stops foaming, it will begin to turn a speckled brown. Immediately add the **sage** and a **squeeze of lemon**, then remove from the heat. Discard the **garlic** and season with **salt** and **pepper**.

6



6 Make the citrusy potato salad: Toss the drained **potatoes** with the **sour cream** and a pinch of **lemon zest**. Season with **salt** and **pepper**.

7 Remove the baking sheet from the oven and allow the **pork chops** to rest for 5 minutes. Serve the pork chops on a bed of **citrusy potato salad** with the **roasted broccolini** to the side. Drizzle each pork chop with the **sage-butter sauce** and enjoy!