



# COUNTRY GRAVY PORK CHOPS

with a Potato and Collard Green Hash



## HELLO

### COLLARD GREENS

The leafy brassica is a solid source of vitamins A and C.



Yukon Gold Potatoes



Collard Greens



Cajun Spice Blend



Chicken Stock Concentrate



Yellow Onion



Flour  
(Contains: Wheat)



Pork Chops



Sour Cream  
(Contains: Milk)

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 560**

## START STRONG

An easy way to prep collard greens: Hold the stalk end and, with your other hand, pinch at the point where the leaf ends and tapers into the stalk. Pull outward to tear the leaf away.

## BUST OUT

- Baking sheet
- Large pan
- Shallow dish
- Olive oil (5 tsp | 10 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

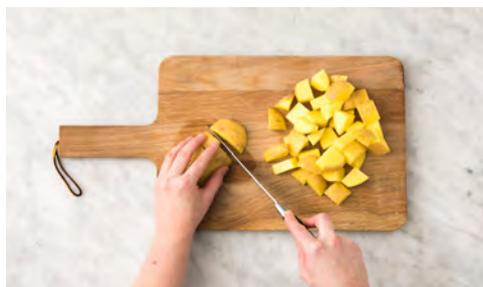
- Yukon Gold Potatoes 12 oz | 24 oz
- Yellow Onion 1 | 2
- Collard Greens 8 oz | 16 oz
- Flour ¼ Cup | ½ Cup
- Cajun Spice Blend  1 TBSP | 2 TBSP
- Pork Chops 12 oz | 24 oz
- Chicken Stock Concentrate 1 | 2
- Sour Cream 2 TBSP | 4 TBSP

## HELLO WINE



PAIR WITH  
Barquette Monterey County  
Chardonnay, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 ROAST POTATOES

**Wash and dry all produce.** Adjust rack to upper position and preheat oven to 450 degrees. Cut **potatoes** into ½-inch cubes. Toss on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until browned and tender, 20-25 minutes, tossing halfway through.



## 4 COOK PORK

Measure out ¼ cup **flour** (we sent more) and set aside 1 tsp for gravy. Toss remainder of the ¼ cup flour and **Cajun spice** in a shallow dish. Heat a large drizzle of **olive oil** in same pan over medium heat. Season **pork** with **salt** and **pepper**. Toss in flour mixture to coat, shaking off excess. Add to pan. Cook to desired doneness, 3-6 minutes per side. Remove from pan and let rest 5 minutes.



## 2 PREP AND COOK ONION

Meanwhile, halve, peel, and finely dice **onion**. Remove and discard stems and large ribs from **collard greens**. Roughly chop leaves. Heat a drizzle of **olive oil** in a large pan over medium heat. Add onion and cook, tossing, until softened, 4-5 minutes. Remove a quarter of the onion from pan and set aside.



## 5 MAKE GRAVY

While pork rests, wipe out pan. Return pan to medium heat and add a drizzle of **olive oil**, reserved **onion**, and reserved **1 tsp flour**. Cook, tossing, until flour loses its raw smell, 1-2 minutes. Stir in **stock concentrate** and ½ cup **water**. Bring to a simmer and let bubble until reduced by half, 2-3 minutes. Remove from heat and stir in **sour cream**. Season with **salt** and **pepper**.



## 3 COOK COLLARD GREENS

Toss **collard greens** into pan. Pour in ¼ cup **water**, cover pan, and cook until softened, 3-4 minutes. (**TIP:** Use foil to cover your pan if it doesn't have a lid.) Uncover and toss until leaves are tender and water evaporates, another 2-3 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



## 6 FINISH AND SERVE

Toss **collard greens** with **potatoes** on baking sheet. Return to oven and allow to warm through, 1-2 minutes. Divide between plates, then top with **pork**. Spoon **gravy** over and serve.

## REMARKABLE!

Dusting with flour and spices is an easy way to add flavor and crispiness to any protein.

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