



Honey Mustard Pork Chops

with Roasted Potatoes and Green Beans

30 Minutes



Pork Chops,
boneless



Yellow Potato



Honey



Whole Grain Mustard



Thyme



Lemon



Green Beans



Onion, sliced

HELLO WHOLE GRAIN MUSTARD

The secret ingredient to a sweet and savoury vinaigrette!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

Baking sheet, measuring spoons, small bowl, whisk, large non-stick pan, zester, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Yellow Potato	360 g	720 g
Honey	1 tbsp	2 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Thyme	7 g	7 g
Lemon	1	2
Green Beans	340 g	680 g
Onion, sliced	113 g	227 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Roast potatoes

Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from the stem. Cut **potatoes** into 1-inch pieces. Add **potatoes, half the thyme** and **1 tbsp oil** (dbl for 4 ppl) to a baking sheet. Season with **salt and pepper**, then toss to combine. Roast in the **middle** of the oven, stirring halfway through cooking, until golden-brown, 25-28 min.



Cook veggies

Add **1 tbsp oil** (dbl for 4 ppl) to the same pan, then **green beans and onions**. Season with **salt and pepper**. Cook, stirring occasionally, until tender-crisp, 4-6 min.



Make dressing

While **potatoes** roast, trim **green beans**. Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges. Whisk together **mustard, honey, remaining thyme, 1 tsp lemon zest, 2 tbsp lemon juice** and **1 tbsp oil** (dbl all for 4 ppl) in a small bowl. Set aside.



Dress veggies

Remove pan from the heat, then add **1 tbsp dressing** (dbl for 4 ppl) to the **veggies**. Stir to coat.



Cook pork

Pat **pork** dry with paper towels, then season with **salt and pepper**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **pork**. Pan-fry, until golden-brown and cooked through, 6-8 min per side.** Transfer to a plate and cover to keep warm. Set aside.



Finish and serve

Slice **pork**. Divide **pork, potatoes** and **veggies** between plates. Drizzle **remaining dressing** and any **remaining pork juices** from the plate over the **pork**. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!