



SMOKY GRILLED PORK CHOPS

with Peach Jalapeño Salsa, Snap Peas, and Potato Salad



HELLO
PEACH JALAPEÑO SALSA
 Summer fruit and hot pepper make this topping sweet, spicy, and tons of fun.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 540



Pork Chops



Red Potatoes



Mayonnaise
(Contains: Eggs)



Garden Ranch
Spice



Jalapeño



Honey



Sweet and Smoky
Barbecue Seasoning



Scallions



Sour Cream
(Contains: Milk)



Peach



Lime



Sugar Snap Peas

START STRONG

Make dinner prep a family affair: kids can help with making the potato salad and salsa, microwaving the snap peas, and plating the finished dish.

BUST OUT

- Grill or large pan
- Paper towel
- Medium pot
- Sugar (½ tsp)
- Vegetable oil (2 tsp)
- Butter (2 TBSP)
(Contains: Milk)
- Medium bowl
- Strainer
- Zester
- Small bowl
- Large bowl
- Plastic wrap
- Strainer

INGREDIENTS

Ingredient 4-person

- Pork Chops 24 oz
- Sweet and Smoky Barbecue Seasoning 1 TBSP
- Red Potatoes 12 oz
- Scallions 2
- Mayonnaise 2 TBSP
- Sour Cream 4 TBSP
- Garden Ranch Spice 1 TBSP
- Peach 1
- Jalapeño 1
- Lime 1
- Honey ½ oz
- Sugar Snap Peas 12 oz

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat a grill for direct heat. (**TIP:** If cooking indoors, heat a grill pan or large pan over medium-high heat.) Pat **pork** dry with a paper towel. Season all over with **barbecue seasoning, salt, and pepper** and set aside. Cut **potatoes** into 1-inch pieces. Trim, then thinly slice **scallions**, separating greens and whites.



4 MAKE SALSA

Meanwhile, halve and pit **peach**, then cut into small, roughly ¼-inch pieces. Halve, seed and finely dice **jalapeño**. Zest **lime**, then halve; squeeze juice into a small bowl. Add peach, **scallion whites**, half the jalapeño, lime zest, **honey, salt, and pepper** to same bowl and toss to combine. **TIP:** Add more jalapeño to taste for extra heat.



2 MAKE POTATO SALAD

Place **potatoes** in a medium pot with a big pinch of **salt** and enough **cold water** to cover by 1 inch. Bring to a boil and cook until tender, about 15 minutes. Drain and rinse under cold water. Mix **mayonnaise, sour cream, ranch spice, scallion greens**, and ½ **tsp sugar** in a medium bowl. Add potatoes and toss to combine. Season with salt and **pepper**.



5 COOK SNAP PEAS

Trim any tough ends or strings from **snap peas**, then place in a large, microwave-safe bowl with **2 TBSP water**. Cover with plastic wrap and poke a few holes in wrap. Microwave on high until bright green and tender but still a little crisp, about 2 minutes. Drain, then toss with **2 TBSP butter**. Season with salt and pepper.



3 COOK PORK

While potatoes cook, **oil** grill grates or heat a large drizzle of oil in your pan. If grilling, add **pork** and cook until marks appear on bottom, 8-10 minutes. Flip and cook on other side until done, 9-10 minutes more. (**TIP:** Cook 7-8 minutes per side if using a pan.) Transfer to a cutting board and let rest 5 minutes.



6 FINISH AND SERVE

Divide **pork, potato salad, and snap peas** between plates. Top pork with **salsa**. **TIP:** Serve the salsa on the side for picky eaters.

FRESH TALK

If you were a fruit or vegetable, which one would you be and why?

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