



BUTTER-BASTED SOUTHWESTERN PORK CHOPS

with Cheesy Sweet Potato Jumble, Pico de Gallo & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Sweet Potato



1 | 1

Lime



1 | 2

Black Beans



10 oz | 20 oz
Pork Chops



1 TBSP | 1 TBSP
Fajita Spice Blend



1 1/2 TBSP | 3 TBSP
Sour Cream
Contains: Milk



1/4 Cup | 1/2 Cup
Monterey Jack Cheese
Contains: Milk



4 oz | 8 oz
Pico de Gallo



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THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chicken Cutlets

Calories: 680



10 oz | 20 oz
Bavette Steak

Calories: 770



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 720



HELLO

PICO DE GALLO

A bright, fresh tomato topper for juicy pork chops

ALL ABOUT THAT BASTE

Butter basting the pork chops in Step 3 helps them develop a delicious crust and locks in juices (plus, it's butter...).

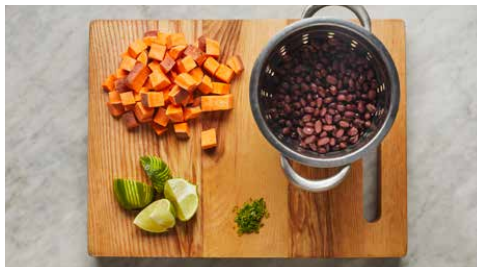
BUST OUT

- Zester
- Strainer
- Baking sheet
- Paper towels
- Large pan
- Aluminum foil
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **sweet potato** into ½-inch pieces. Zest and quarter **lime**. Drain **beans**.



2 ROAST SWEET POTATO

- Toss **sweet potato** on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast on top rack until browned and tender, 18-20 minutes.



3 COOK PORK

- Pat **pork*** dry with paper towels and season all over with **half the Fajita Spice Blend (all for 4 servings)** and a **big pinch of salt and pepper**. Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add pork and cook until browned and cooked through, 4-6 minutes per side.
- Add **1 TBSP butter (2 TBSP for 4)** to pan; stir until melted, then spoon over pork until coated.
- Turn off heat; transfer pork to a plate, pouring any remaining butter from pan over top. Tent with foil to keep warm. Wipe out pan.

- 🍷 Swap in **chicken*** or **steak*** for pork. Cook chicken until cooked through, 3-5 minutes per side, or cook steak to desired doneness, 5-7 minutes per side. Cook through the rest of this step as instructed.



4 MIX CREMA

- While pork cooks, in a small bowl, combine **sour cream** with as much **lime zest** as you like. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt**.



5 MAKE JUMBLE

- Once sweet potatoes are finished roasting, heat a **drizzle of oil** in pan used for pork over medium-high heat. Add **drained beans** and a **big pinch of salt**; cook, stirring occasionally, until beans are warmed through, 2-3 minutes.
- Add **roasted sweet potatoes** and **juice from one lime wedge (juice from two wedges for 4 servings)**; toss to combine.



6 FINISH & SERVE

- Slice **pork** crosswise.
- Divide **sweet potato jumble** and pork between plates; top jumble with **Monterey Jack** and **pico de gallo**. Drizzle everything with **lime crema** and serve with **remaining lime wedges** on the side.

- 🍷 Slice **chicken** or **steak** against the grain.

*Pork is fully cooked when internal temperature reaches 145°.

🍷 *Chicken is fully cooked when internal temperature reaches 165°.

🍷 *Steak is fully cooked when internal temperature reaches 145°.