



PORK CHOPS WITH MUSHROOM MARINARA

plus Roasted Potato & Bell Pepper Jumble

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Green Bell
Pepper



4 oz | 8 oz
Button Mushrooms



1 Clove | 2 Cloves
Garlic



10 oz | 20 oz
Pork Chops



2.5 oz | 5 oz
Marinara Sauce



1 | 2
Mushroom Stock
Concentrate



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*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

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: 470



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 510



HELLO

BUTTON MUSHROOMS

These fabulous fungi have a mild, earthy flavor.

ALL THE SINGLE LAYERS

For crispy, evenly browned veggies, spread them out in one layer and don't crowd the sheet!

BUST OUT

- Baking sheet
- Paper towels
- Large pan
- 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.**
- Halve **potatoes** lengthwise; slice crosswise into ¼-inch-thick half-moons. Halve, core, and thinly slice **bell pepper** into strips. Trim and thinly slice **mushrooms** (skip this step if your mushrooms are pre-sliced!). Peel and mince or grate **garlic**.



2 ROAST VEGGIES

- Toss **potatoes** and **bell pepper** 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

- Meanwhile, pat **pork*** dry with paper towels and season all over with **salt and pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add pork; cook until browned and cooked through, 4-6 minutes per side.
- Turn off heat; transfer to a cutting board to rest. Wipe out pan. **TIP: Tent pork with foil to keep warm until ready to serve.**

↻ Swap in **chicken*** for pork. Cook until browned and cooked through, 3-5 minutes per side.



4 START MUSHROOM SAUCE

- Heat a **drizzle of oil** in pan used for pork over medium-high heat. Add **mushrooms**; cook, stirring occasionally, until lightly browned and slightly crispy, 2-3 minutes. Season with **salt and pepper**.
- Add **garlic**; cook, stirring occasionally, until garlic is fragrant and mushrooms are browned and crispy, 1 to 2 minutes more.



5 FINISH MUSHROOM SAUCE

- Stir **marinara, stock concentrate,** and **½ cup water** (¾ cup for 4 servings) into pan with **mushroom mixture**. Bring to a simmer; cook until sauce thickens slightly, 1-2 minutes.
- Remove from heat; stir in **1 TBSP butter** (2 TBSP for 4) until melted.



6 FINISH & SERVE

- Slice **pork** crosswise.
 - Divide pork and **roasted veggies** between plates. Spoon **mushroom marinara** over pork and serve.
- ↻ Slice **chicken** crosswise.

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

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