



SCALLION PORK & CHEESY GARLIC ROLLS

with Pillsbury™ Original Crescent Rolls & Roasted Carrots

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Carrots



4 oz | 8 oz
Pillsbury™ Original
Crescent Rolls
Contains: Wheat



½ Cup | ½ Cup
Italian Cheese
Blend
Contains: Milk



2 Cloves | 4 Cloves
Garlic



2 | 4
Scallions



10 oz | 20 oz
Pork Chops



1 | 2
Chicken Stock
Concentrate



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



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WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



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: 680



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 720



PILLSBURY™ ORIGINAL CRESCENT ROLLS

Make weeknight dinner a success with the home-baked goodness of Pillsbury™ Original Crescent Rolls—a hit with even the pickiest of eaters.



HELLO

ITALIAN CHEESE BLEND

A winning mixture of mozzarella, provolone, Asiago, and Parmesan

WE'RE BIASED

The knife technique we use in Step 1 for cutting carrots (aka bias cut) maximizes surface area so carrots get extra caramelized in the oven.

BUST OUT

- Peeler
 - Paper towels
 - 2 Baking sheets
 - Large pan
 - Grater
 - Whisk
 - Large bowl
-
- Kosher salt
 - Black pepper
 - Cooking oil (4 tsp | 4 tsp)
 - Nonstick cooking spray
 - Butter (1 TBSP | 2 TBSP)
- Contains: Milk



1 START PREP & ROAST CARROTS

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces.
- Toss carrots on a baking sheet with a **large drizzle of oil**. Season with **salt** and **pepper**. Roast on top rack until tender, 25-30 minutes.



2 ASSEMBLE & BAKE ROLLS

- Unroll **Pillsbury™ Original Crescent Rolls** and separate into 4 triangles (8 triangles for 4 servings). Cut each triangle lengthwise down the center to create 8 smaller triangles (16 triangles for 4).
- Form each triangle into a loose roll by folding the ends over each other; smooth and shape into balls. Sprinkle **half the Italian cheese blend (all for 4)** over tops.
- Coat a second baking sheet with **nonstick cooking spray**; arrange **cheesy rolls** on prepared sheet. Bake on middle rack until golden brown, 8-10 minutes.



3 FINISH PREP

- Meanwhile, grate **garlic** into a large microwave-safe bowl. Trim and thinly slice **scallions**, separating whites from greens.



4 COOK PORK

- 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 and cook until browned and cooked through, 4-6 minutes per side. Turn off heat; transfer to a plate. Wipe out pan and let cool slightly.

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



5 FINISH ROLLS

- Add **1 TBSP butter** (2 TBSP for 4 servings) to bowl with **garlic**. Microwave until melted, 30-60 seconds.
- Once **cheesy Pillsbury™ Original Crescent Rolls** are finished baking, carefully transfer to bowl with **garlic butter**. Toss to coat; season with **salt**.



6 MAKE SAUCE

- Heat a **drizzle of oil** in pan used for pork over medium-high heat. Add **scallion whites**; cook, stirring, until fragrant, 30-60 seconds. Stir in **stock concentrate** and **¼ cup water** (½ cup for 4 servings). Bring to a simmer; cook, stirring occasionally, until slightly reduced, 1-2 minutes more.
- Remove from heat and whisk in **sour cream**. Season generously with **pepper**.



7 SERVE

- Divide **pork, carrots, and cheesy garlic Pillsbury™ Original Crescent Rolls** between plates. Spoon **creamy scallion sauce** over pork and garnish with **scallion greens**. Serve.

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

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