

INGREDIENTS

2 PERSON | 4 PERSON



Potatoes*



Onion



Lemon



1½ TBSP | 3 TBSP Sour Cream Contains: Milk



10 oz | 20 oz Pork Chops



1 TBSP | 1 TBSP Bold & Savory Steak Spice



Beef Stock Concentrate



Broccoli Florets



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



HelloCustom

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







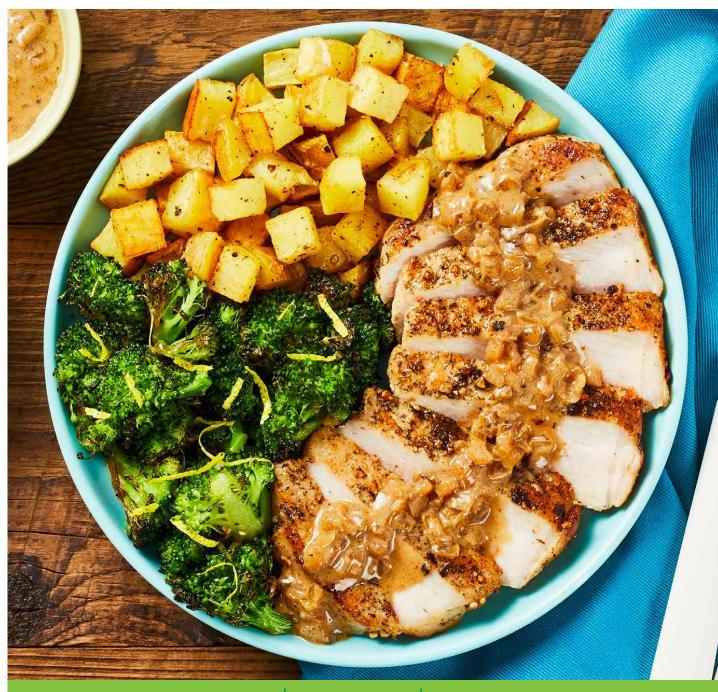
10 oz | 20 oz Bavette Steak



Calories: 570

STEAKHOUSE-STYLE PORK CHOPS

with a Creamy Pan Sauce, Roasted Potatoes & Lemony Broccoli



PREP: 10 MIN COOK: 35 MIN CALORIES: 520



HELLO

STEAK SPICE

A blend of black pepper, garlic, mustard, and dill adds bold and savory flavor to pork chops.

GIVE IT A REST

Let the pork stand for at least 5 minutes after cooking. The extra time before slicing gives the juices a chance to redistribute, keeping the meat moist.

BUST OUT

- Zester
- Paper towels
- · Baking sheet
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (2 tsp | 2 tsp)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

> (646) 846-3663 HelloFresh.com

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



1 PREP

- · Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Wash and dry produce.
- Dice **potatoes** into ½-inch pieces. Cut broccoli florets into bite-size pieces if necessary. Halve, peel, and mince half the onion (whole onion for 4). Zest and quarter lemon.



2 ROAST POTATOES

- Toss potatoes on one side of a baking sheet with a drizzle of oil, salt, and pepper. (For 4 servings, spread potatoes out across entire sheet; roast on top rack for 20-25 minutes total.)
- Roast on top rack for 5 minutes (you'll add the broccoli then).



3 ROAST BROCCOLI

- Once potatoes have roasted 5 minutes, remove sheet from oven. Carefully toss **broccoli** on opposite side of sheet with a drizzle of oil, salt, and pepper. (For 4 servings, leave potatoes roasting and add broccoli to a second baking sheet: roast on middle rack.)
- Return to top rack until potatoes are golden brown and broccoli is tender, 15-20 minutes more.



4 COOK PORK

- While veggies roast, pat pork* dry with paper towels; season all over with salt, then coat with as much **Steak Spice** as will stick.
- Heat a drizzle of olive oil in a large pan over medium-high heat. Add pork and cook until browned and cooked through, 4-6 minutes per side. TIP: If crust begins to brown too quickly, reduce heat to medium.
- Turn off heat; transfer pork to a cutting board. 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.



- Heat a drizzle of olive oil in same pan over medium heat. Add minced onion; cook, stirring, until softened and lightly browned. 3-4 minutes.
- Stir in stock concentrate and 1/4 cup water (1/3 cup for 4 servings). Bring to a simmer and cook until slightly reduced 2-3 minutes.
- Remove from heat and stir in sour cream until combined. Season generously with pepper.



- Toss broccoli with lemon zest.
- Thinly slice pork crosswise.
- Divide pork, **potatoes**, and broccoli between plates. Spoon pan sauce over pork. Serve with lemon wedges on the side.
- Thinly slice chicken or steak against the grain.