



10 oz | 20 oz

Beef Tenderloin Steak

G Calories: 820

10 oz | 20 oz

S Chicken Cutlets

G Calories: 740

HERBED PORK CHOPS & GRAVY

with Rosemary Brown Butter Veggies & Roasted Potatoes



PREP: 10 MIN COOK: 45 MIN CALORIES: 780



HELLO

PARSNIPS

This cousin of the carrot has a sweet. nutty flavor.

BUTTER UP

To make it easier to check your brown butter in Step 5, use a light-color pan or scoop up the butter with a metal spoon so you can see its color.

BUST OUT

Whisk

- Peeler
- Medium pan Baking sheet
- Medium bowl Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (3 TBSP | 5 TBSP) Contains: Milk

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

- Chicken is fully cooked when internal temperature reaches 165
- *Beef is fully cooked when internal temperature reaches 145°.



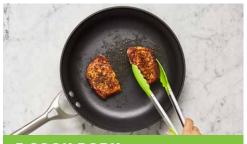
1 PREP

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 450 degrees. Wash and dry produce.
- Trim, peel, and cut **parsnips** on a diagonal into 1/2-inch-thick pieces. Trim, peel, and cut carrots on a diagonal into 1/2-inch-thick pieces. Slice **potatoes** into ¼-inch-thick rounds. Halve, peel, and mince half the shallot (all for 4). Strip rosemary leaves from stems; finely chop leaves until you have 1/2 tsp (1 tsp for 4). TIP: If you have any extra rosemary sprigs, save them for an easy garnish!



2 ROAST VEGGIES

- Toss parsnips and carrots on one side of a baking sheet with a drizzle of oil, salt, and **pepper**.
- Toss potatoes on empty side with a drizzle of oil, salt, and pepper.
- Roast on top rack until golden brown and tender, 20-25 minutes. (For 4 servings, divide between 2 sheets; roast parsnips and carrots on top rack and potatoes on middle rack.)



3 COOK PORK

- Pat **pork*** dry with paper towels and season all over with Fry Seasoning, 1/2 tsp thyme (3/4 tsp for 4 servings), 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 cutting board to rest. Wipe out pan.
- Swap in **chicken*** or **beef*** for pork. Cook chicken until browned and cooked through, 3-5 minutes per side, or cook beef to desired doneness, 4-7 minutes per side.



4 MAKE GRAVY

- In same pan, melt 1 TBSP butter (2 TBSP for 4 servings) over medium heat. Add minced shallot and cook, stirring, until softened and fragrant, 2-3 minutes. Add a drizzle of oil, flour, and a pinch of thyme; cook, stirring, until lightly browned, 2-3 minutes.
- Whisk in 1 cup water, stock concentrates. and ¼ tsp salt. (For 4, use 2 cups of water and ½ tsp salt.) Bring to a simmer, whisking constantly, until thickened, 3-5 minutes.
- Remove from heat: stir in cream cheese until thoroughly combined. Season with salt and pepper to taste.

Use pan used for chicken or beef here. 6

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5 BROWN BUTTER

- Melt 2 TBSP butter (3 TBSP for 4 servings) in a medium pan over medium-high heat. Cook, stirring frequently, until butter is foamv and flecked with amber brown bits. 1-2 minutes.
- Remove from heat and stir in rosemary. Carefully transfer rosemary brown butter to a medium bowl.



6 FINISH & SERVE

- Slice pork crosswise.
- Add carrots and parsnips to bowl with rosemary brown butter; toss to coat.
- Divide pork, carrots and parsnips, and potatoes between plates. Spoon gravy over pork and serve.
- Slice chicken or beef against the grain. Ø