



# PARISIAN PORK WITH POTATO & CARROT FRITES

plus Shallot-Thyme Sauce & Bistro Salad

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



6 oz | 12 oz  
Carrots



2 Cloves | 4 Cloves  
Garlic



1 | 2  
Shallot



10 oz | 20 oz  
Pork Chops



1 | 2  
Chicken Stock  
Concentrate



1 tsp | 1 tsp  
Dried Thyme



5 tsp | 10 tsp  
Red Wine Vinegar



1 TBSP | 2 TBSP  
Flour  
Contains: Wheat



2 oz | 4 oz  
Mixed Greens



5 tsp | 10 tsp  
Balsamic Vinegar



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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: 600



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PREP: 15 MIN | COOK: 35 MIN | CALORIES: 640



HELLO

## POTATO & CARROT FRITES

French-style potato and carrot "fries" are roasted to golden-brown perfection.

## SAUCE BOSS

Pro tip: Start whisking as soon as the flour hits the pan for a velvety-smooth sauce!

## BUST OUT

- Peeler
- Baking sheet
- Paper towels
- Large pan
- Small bowl
- Whisk
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (1 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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## 1 START PREP & ROAST VEGGIES

- Arrange rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into sticks. Trim, peel, and cut **carrots** into sticks (**like fries; ours were 3 inches long and 1/3 inch thick**).
- Toss potatoes and carrots on a baking sheet with a **large drizzle of oil, salt, and pepper.**
- Roast on top rack until browned and tender, 20-25 minutes.



## 4 FINISH SAUCE

- Heat pan used for pork over medium heat. Add **garlic, shallot, and red wine vinegar** to hot pan. Cook, stirring, until liquid has mostly evaporated, 10-15 seconds.
- Stir in **2 TBSP butter (4 TBSP for 4 servings)** until melted.
- Add **flour** and cook, stirring constantly, until lightly browned, 30-60 seconds.
- Whisk in **stock concentrate mixture** and bring to a simmer. Cook, stirring occasionally, until slightly thickened, 1-2 minutes. **TIP: For a thinner sauce, add a splash of water.**



## 2 FINISH PREP

- Meanwhile, peel and mince or grate **garlic**. Halve, peel, and mince **shallot**.



## 5 ASSEMBLE SALAD

- In a large bowl, toss together **mixed greens, a drizzle of olive oil (large drizzle for 4 servings), and as much balsamic vinegar** as you like. Taste and season with **salt and pepper.**



## 3 COOK PORK & START SAUCE

- Pat **pork\*** dry with paper towels. 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 cutting board. Wipe out pan and let cool slightly.
- In a small bowl, whisk together **stock concentrate, half the thyme, and 1/2 cup water (all the thyme and 1 cup water for 4 servings).**

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



## 6 FINISH & SERVE

- Slice **pork** crosswise.
  - Divide pork, **frites, and salad** between plates. Spoon **sauce** 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°.