



ROSEMARY PORK CHOPS

with Mashed Potatoes, Roasted Carrots & Pan Sauce

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Carrots



1 | 2
Red Onion



12 oz | 24 oz
Potatoes*



10 oz | 20 oz
Pork Chops



¼ oz | ¼ oz
Rosemary



1 | 2
Chicken Stock Concentrate



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



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
Chicken Cutlets
Calories: 610



10 oz | 20 oz
Bavette Steak
Calories: 690



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 650



HELLO

ROSEMARY

Versatile herb with distinctive piney flavor, adds aromatic depth

GET IT DOWN PAT

Blotting out moisture on the pork helps seasonings stick and ensures even browning once the chops hit the pan, creating a deliciously caramelized crust.

BUST OUT

- Peeler
- Paper towels
- Baking sheet
- Large pan
- Medium pot
- Potato masher
- Strainer

- Kosher salt
 - Black pepper
 - Cooking oil (4 tsp | 4 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 PREP & ROAST VEGGIES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim, peel, and cut **carrots** on a diagonal into 1-inch-thick pieces. Halve, peel, and cut **onion** into ½-inch-thick wedges; mince a few wedges until you have 1 TBSP (2 TBSP for 4 servings).
- Toss carrots and **onion wedges** on a baking sheet with a **large drizzle of oil, salt, and pepper.**
- Roast on top rack until browned and tender, 25-30 minutes.



4 MAKE SAUCE

- Heat a **drizzle of oil** in pan used for pork over medium heat. Add **minced onion** and **chopped rosemary**. Cook, stirring often, until onion is softened, 2-3 minutes.
- Add **stock concentrate** and ¼ cup **water** (½ cup for 4 servings). Bring to a simmer and cook until slightly thickened, 3-4 minutes.
- Turn off heat and stir in **1 TBSP butter** (2 TBSP for 4) until melted.



2 COOK POTATOES

- While veggies roast, dice **potatoes** into ½-inch pieces. (TIP: For a smoother texture, peel potatoes first.) Place in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes.
- Reserve ½ cup **potato cooking liquid**, then drain and return potatoes to pot.
- Keep covered off heat until ready to mash.



5 MASH POTATOES

- Return pot with drained **potatoes** to medium-low heat. Add **sour cream** and **1 TBSP butter** (2 TBSP for 4 servings). Mash until smooth, adding **splashes of reserved potato cooking liquid** as needed. Season generously with **salt and pepper.**



3 COOK PORK

- While potatoes cook, 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 pork to a cutting board. Wipe out pan.
- Meanwhile, strip **rosemary leaves** from stems; finely chop leaves until you have 2 tsp (3 tsp for 4 servings).

- 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.



6 FINISH & SERVE

- Slice **pork** crosswise.
- Divide pork, **mashed potatoes**, and **veggies** between plates. Top pork with **sauce** and serve.

- Slice **chicken** or **steak** against the grain.

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

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

• *Steak is fully cooked when internal temperature reaches 145°.