

INGREDIENTS

2 PERSON | 4 PERSON



Carrots



10 oz | 20 oz Pork Chops



Red Onion



Potatoes*



1/4 oz | 1/4 oz Rosemary



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 OR GIVE US A CALL AT (646) 846-3663.

*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



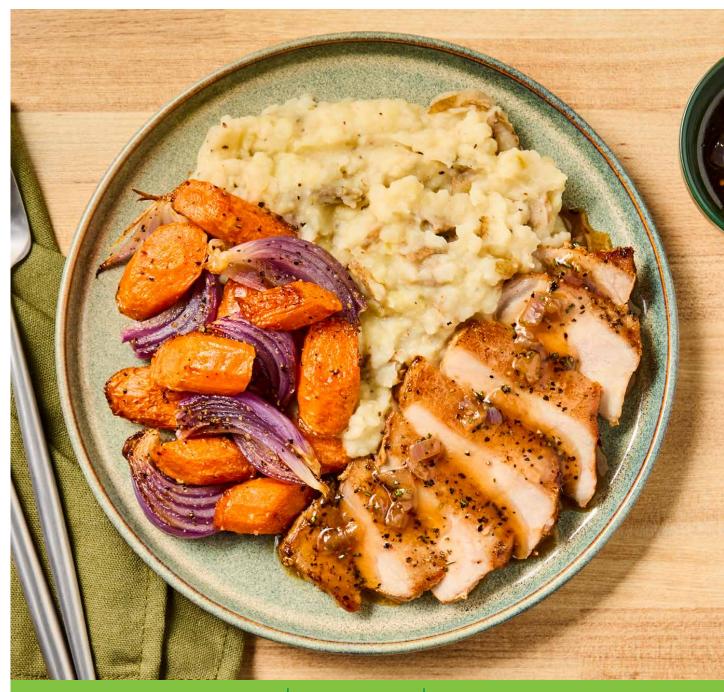


10 oz | **20 oz** Bavette Steak

Calories: 690

ROSEMARY PORK CHOPS

with Mashed Potatoes, Roasted Carrots & Pan Sauce



PREP: 10 MIN COOK: 40 MIN CALORIES: 650



HELLO

ROSEMARY

Versatile herb with distinctive pinev 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 • Large pan

Potato masher

- · Baking sheet
- Medium pot
- 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.

HOW WAS YOUR MEAL?



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

- (5) *Chicken is fully cooked when internal temperature
- *Steak is fully cooked when internal temperature reaches 145°.



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.



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 1/2 cup potato cooking liquid, then drain and return potatoes to pot.
- Keep covered off heat until ready to mash.



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.



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 (1/3 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.



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.



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.