



# 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?  
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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  
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
  - Baking sheet
  - Medium pot
  - Strainer
  - Paper towels
  - Large pan
  - Potato masher
  - 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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### 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 ½ 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** (½ cup for 4 servings). Bring to a simmer and cook until slightly thickened, 3-4 minutes.



### 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.

\*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°.