

## **INGREDIENTS**

2 PERSON | 4 PERSON



Potatoes\*



Scallions



Broccoli



10 oz | 20 oz Pork Chops



1 TBSP | 1 TBSP Fry Seasoning



loz 2 oz Smoky Mustard



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



4 tsp | 8 tsp Honey



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 **6** Chicken Cutlets



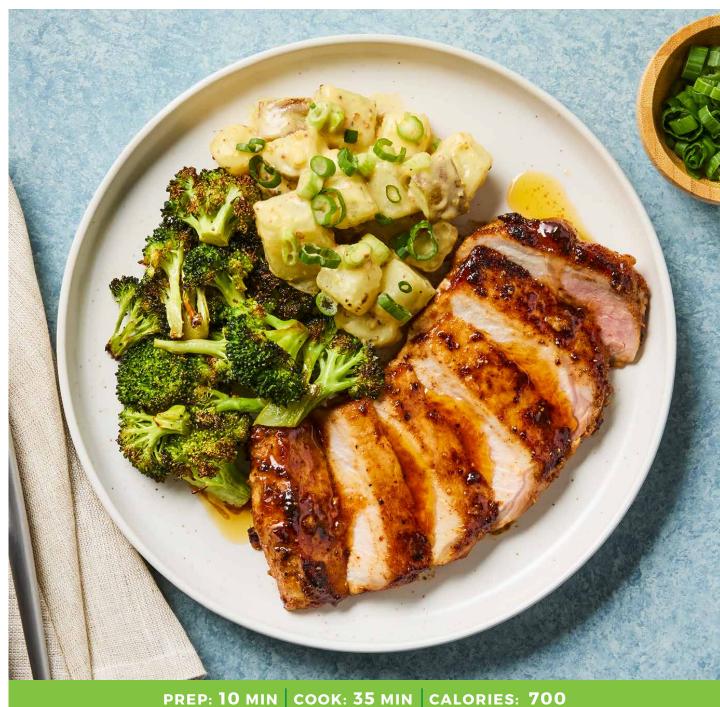
10 oz | 20 oz Beef Tenderloin Steak



Calories: 740

# HONEY BUTTER-GLAZED PORK CHOPS

with Smoky Potato Salad & Roasted Broccoli





## **HELLO**

### **FRY SEASONING**

A savory seasoning blend of garlic, onion, and paprika

# **ALL THE SINGLE LAYERS**

For crispy, evenly browned broccoli, spread it out in one layer and don't crowd that sheet!

#### **BUST OUT**

- Medium pot
- Baking sheetPaper towels
- StrainerLarge bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 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°.

- \$\text{ \*Chicken is fully cooked when internal temperature reaches 165°.}
- § \*Beef is fully cooked when internal temperature reaches 145°



## **1 PREP & COOK POTATOES**

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Dice potatoes into ½-inch pieces. Cut broccoli into bite-size pieces if necessary. Thinly slice scallions, separating whites from greens.
- Place potatoes in a medium pot with enough salted water to cover by
   2 inches. Bring to a boil and cook until tender. 10-12 minutes.
- Drain, then rinse potatoes under cold water; transfer to a large bowl and refrigerate until ready to use.



#### **2 ROAST BROCCOLI**

 While potatoes cook, toss broccoli on a baking sheet with a large drizzle of oil and a pinch of salt and pepper. Roast on top rack until browned and tender, 18-20 minutes.



#### **3 COOK PORK CHOPS**

- Pat pork\* dry with paper towels; season all over with half the Fry Seasoning (all for 4 servings) and a pinch of 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. TIP: Lower heat to medium if pork is browning too quickly.
- Turn off heat; transfer to a plate to rest. Wipe out pan.
- Swap in **chicken\*** or **beef\*** for pork.
  Cook chicken until cooked through,
  3-5 minutes per side, or cook beef
  to desired doneness, 4-7 minutes
  per side.



## **4 MAKE POTATO SALAD**

- To bowl with cooled potatoes, add scallion whites, mustard, and mayonnaise; stir until thoroughly combined. Season with salt and pepper to taste.
- Refrigerate until ready to serve.



#### **5 GLAZE PORK CHOPS**

- Return pan used for pork to stovetop over medium heat. Add honey, 1 TBSP butter (2 TBSP for 4 servings), and a pinch of salt. Cook, stirring, until butter has melted, 30-60 seconds.
- Return **pork** to pan and cook, turning occasionally, until fully coated and glazed, 1-2 minutes. Transfer to a cutting board.



- Thinly slice **pork** crosswise.
- Divide pork, potato salad, and broccoli between plates. Spoon any remaining glaze over pork. Sprinkle scallion greens over potato salad and serve.
- Thinly slice chicken or beef againstthe grain.

