



HONEY BUTTER-GLAZED PORK CHOPS

with Smoky Potato Salad & Roasted Broccoli

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



2 | 4
Scallions



1 | 2
Broccoli



10 oz | 20 oz
Pork Chops



1 TBSP | 1 TBSP
Fry Seasoning



1 oz | 2 oz
Smoky Mustard



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



4 tsp | 8 tsp
Honey



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*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: 660



10 oz | 20 oz
Beef Tenderloin
Steak

Calories: 730



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 690



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 sheet
 - Strainer
 - Paper towels
 - Large 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.

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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.



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.



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.



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.

Swap in **chicken** or **beef** as instructed.



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.



6 FINISH & SERVE

- 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** against the grain.

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

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

• Beef is fully cooked when internal temperature reaches 145°.