

INGREDIENTS

2 PERSON | 4 PERSON



Potatoes*



Scallions



10 oz | 20 oz Pork Chops



1 TBSP | 1 TBSP Fry Seasoning

Broccoli

1 oz 2 oz

Smoky Mustard



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 Chicken Cutlets

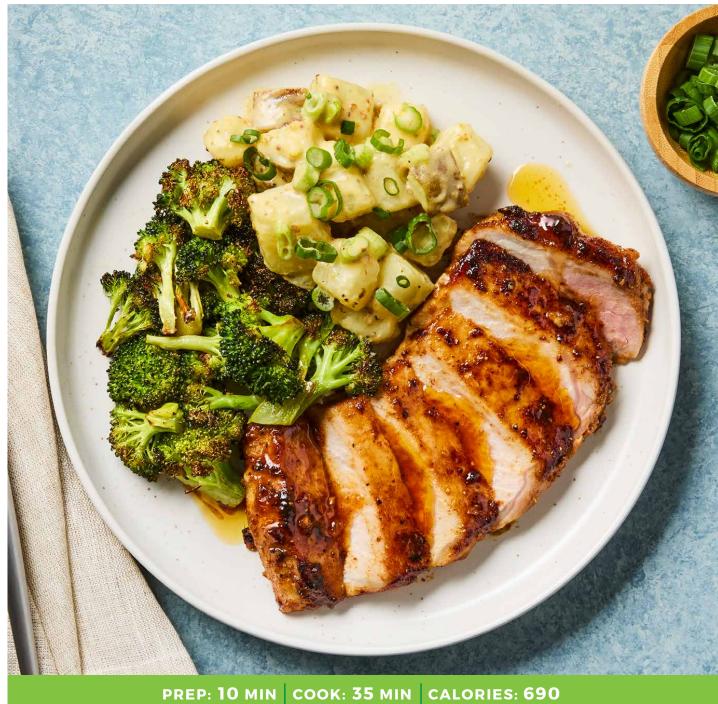


G Calories: 660

Calories: 730

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 sheet
- Strainer
- Paper towels • Large pan
- · Large bowl
- 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}
- *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 BROCCOL

• 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. G 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 honev. 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.
- Glaze **chicken** or **beef** as instructed.



- 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 6 the grain.