HELLO FRESH

12 oz | 24 oz Potatoes*	**6 oz | 12 oz** Green Beans	**1 | 2** Shallot
1 tsp | 2 tsp Garlic Powder	**1 TBSP | 2 TBSP** Flour **Contains: Wheat**	**10 oz | 20 oz** Pork Chops
1 oz | 2 oz Dried Cranberries	**1 | 2** Chicken Stock Concentrate	

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 💲 Calories: 540	**10 oz | 20 oz** 🔶 Bavette Steak 🔶 Calories: 620

PORK CHOPS IN CRANBERRY SHALLOT SAUCE
with Garlicky Roasted Potatoes & Green Beans

PREP: 5 MIN | COOK: 35 MIN | CALORIES: 570

HELLO FRESH

CRANBERRY SHALLOT SAUCE

Sweet, tangy cranberries with savory shallot give pork pizzazz.

DRY, DRY AGAIN

Blotting out moisture helps the seasonings stick to the meat and promotes even browning.

BUST OUT

- Baking sheet
- Large pan
- Paper towels

- Kosher salt
- Black pepper
- Cooking oil (**4 tsp** | **4 tsp**)
- Butter (**½ TBSP** | **1 TBSP**)
  Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?

Scan here to rate your recipe!

Share your **#HelloFreshPics** with us **@HelloFresh**

*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˚.

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1 PREP

- Adjust rack to top position **(top and middle positions for 4 servings)** and preheat oven to 450 degrees. **Wash and dry produce.**
- Dice **potatoes** into 1-inch pieces. Trim **green beans** if necessary. Halve, peel, and thinly slice **shallot**.

2 ROAST VEGGIES

- Toss **potatoes** on one side of a baking sheet with a **drizzle of oil**, **half the garlic powder**, **salt**, and **pepper**. Toss **green beans** on empty side with a **drizzle of oil**, **salt**, and **pepper**. (For 4 servings, toss green beans on a second sheet; roast on middle rack.)
- Roast on top rack until browned and tender, 18-20 minutes. TIP: If green beans are done before potatoes, carefully remove from sheet and leave potatoes roasting. Tent with foil to keep warm if needed.

3 PREP PORK

- Place **flour** in a shallow dish; season with **salt** and **pepper**.
- Pat **pork*** dry with paper towels and season all over with **remaining garlic powder**, **salt**, and **pepper**.
- Working with one piece at a time, press pork into **seasoned flour** until fully coated.

💲 Season and coat **chicken*** or **steak***
💲 as instructed.

4 COOK PORK

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **coated pork (shake off excess flour first)**; cook until browned and cooked through, 4-6 minutes per side. TIP: Lower heat if pork begins to brown too quickly.
- Turn off heat; transfer pork to a plate. Wipe out pan and let cool slightly.

💲 Swap in **chicken** or **steak** for pork;
💲 cook chicken until browned and cooked through, 3-5 minutes per side, or cook steak to desired doneness, 5-7 minutes per side.

5 MAKE SAUCE

- Heat a **drizzle of oil** in same pan over medium-low heat. Add **shallot**; cook, stirring, until softened and lightly browned, 2-3 minutes. Add **dried cranberries**, **stock concentrate**, and **¼ cup water (⅓ cup for 4 servings)**. Cook, stirring occasionally, until thickened, 2-4 minutes.
- Turn off heat; stir in **½ TBSP butter (1 TBSP for 4)**. Taste and season with **salt** and **pepper** if desired.

6 FINISH & SERVE

- Add **pork** to pan with **sauce** and turn to coat.
- Divide pork, **potatoes**, and **green beans** between plates. Spoon **remaining sauce** over pork. Serve.

💲 Add **chicken** or **steak** to pan with
💲 **sauce** and turn to coat.

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