



# SOUTHERN SMOTHERED PORK CHOPS

with Onion Gravy, Mashed Potatoes & Roasted Carrots

## INGREDIENTS

2 PERSON | 4 PERSON



**2 TBSP | 4 TBSP**  
Flour  
Contains: Wheat



**1 | 2**  
Onion



**1 TBSP | 2 TBSP**  
Fry Seasoning



**1 | 2**  
Beef Stock  
Concentrate



**12 oz | 24 oz**  
Potatoes\*



**12 oz | 24 oz**  
Carrots



**1 tsp | 2 tsp**  
Garlic Powder



**2 | 4**  
Scallions



**1 | 2**  
Chicken Stock  
Concentrate



**3 TBSP | 6 TBSP**  
Sour Cream  
Contains: Milk



**10 oz | 20 oz**  
Pork Chops



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

2 PERSON | 4 PERSON

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: 700**



**PREP: 15 MIN | COOK: 45 MIN | CALORIES: 740**



## BUST OUT

- Peeler
- Medium pot
- Strainer
- Potato masher
- Baking sheet
- Paper towels
- Large pan
- Whisk
- Kosher Salt
- Black Pepper
- Butter  
*Contains: Milk*
- Cooking Oil

## 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.*



### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Peel **potatoes** if desired; dice into ½-inch pieces. Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Halve, peel, and thinly slice **onion**. Trim and thinly slice **scallions**, separating whites from greens.



### 2 COOK POTATOES

- 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. Reserve **½ cup potato cooking liquid** (¾ cup for 4 servings), then drain.
- Return potatoes to pot and mash with **half the sour cream** (you'll use the rest later) and **1 TBSP butter** (2 TBSP for 4) until smooth and creamy, adding splashes of reserved potato cooking liquid as needed. Taste and season with **salt** and **pepper**.
- Keep covered off heat until ready to serve.



### 3 ROAST CARROTS

- While potatoes cook, toss **carrots** on a baking sheet with a **large drizzle of oil**. Season with **salt** and **pepper**.
- Roast on top rack until browned and tender, 20-25 minutes.



### 4 COOK PORK

- Meanwhile, pat **pork\*** dry with paper towels and season all over with **Fry Seasoning, salt**, and **pepper**. Sprinkle with **half the flour**; rub to coat.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add pork; 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.

Swap in **chicken\*** for pork; cook until cooked through, 3-5 minutes per side.



### 5 MAKE GRAVY

- Heat another **drizzle of oil** in same pan over medium heat. Add **onion, scallion whites**, and a **pinch of salt**; cook, stirring occasionally, until onion is softened, 4-6 minutes.
- Add **1 TBSP butter** (2 TBSP for 4 servings); cook, stirring, until melted. Sprinkle **remaining flour** over **onion mixture**; cook, stirring, until lightly browned, 1-2 minutes.
- Slowly whisk in **1 cup water** (1½ cups for 4). Add **beef stock concentrate, chicken stock concentrate**, and **garlic powder**; cook, whisking frequently, until gravy has thickened, 3-5 minutes.
- Reduce heat to low and whisk in **remaining sour cream**. **TIP: If gravy seems too thick, stir in a splash of water.**



### 6 FINISH PORK

- Return **pork and any drippings** to pan with **gravy**; turn to coat. Taste and season with **salt** and **pepper** if desired.



### 7 SERVE

- Divide **mashed potatoes, carrots**, and **pork** between plates. Spoon **remaining gravy** over pork. Garnish with **scallion greens** and serve.

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

\*Poultry is fully cooked when internal temperature reaches 165°.