



# PORK CHOPS IN CRANBERRY SHALLOT SAUCE

with Garlicky Roasted Potatoes & Green Beans

## INGREDIENTS

2 PERSON | 4 PERSON



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



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THERE TOO. SCAN HERE TO GET HELP!

\*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



10 oz | 20 oz  
Bavette Steak

Calories: 540

Calories: 620



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 580



HELLO

## 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
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (½ TBSP | 1 TBSP)  
Contains: Milk

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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.

- 🔄 Swap in **chicken\*** or **steak\*** for pork.
- 🍳



### 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 (½ 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.
  - 🍳

\*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°.