

# Sage and Browned Butter Pork Chops with Roasted Broccoli and Citrusy Potato Salad

30 Minutes



Pork Chops,  
boneless



Yellow Potato



Chives



Sage



Broccoli, florets



Sour Cream



Lemon



Butter Medallion

HELLO SAGE

*This fuzzy and leafy herb is both fragrant and flavourful!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

2 Baking sheets, measuring spoons, zester, large bowl, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Yellow Potato	360 g	720 g
Chives	7 g	14 g
Sage	7 g	14 g
Broccoli, florets	227 g	454 g
Sour Cream	6 tbsp	12 tbsp
Lemon	1	2
Butter Medallion	25 g	50 g
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Roast potatoes

Cut **potatoes** into ½-inch pieces. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 25-28 min.



## Prep

While **potatoes** roast, roughly chop **1 ½ tbsp sage leaves** (dbl for 4 ppl). Finely chop **chives**. Zest, then cut **lemon** into wedges. Cut **broccoli** into bite-sized pieces.



## Roast broccoli

Add **broccoli** and **1 tbsp oil** (dbl for 4 ppl) to another baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **top** of the oven, stirring halfway through, until golden-brown, 8-10 min.



## Cook pork

While **broccoli** roasts, pat **pork** dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **pork**. Pan-fry until golden-brown and cooked through, 6-8 min per side.\*\* Transfer **pork** to a plate and cover to keep warm.



## Make pan sauce

Return the same pan to medium-low. Add **butter medallion**, then swirl the pan occasionally until **butter** melts, foams, smells nutty and looks brown, 2-4 min. (**TIP:** Keep your eye on the butter so it doesn't burn!) Remove pan from heat, then stir in **sage**.



## Finish and serve

Combine **sour cream**, **chives**, **lemon zest** and **potatoes** in a large bowl. Season with **salt** and **pepper**. Divide **pork**, **broccoli** and **potato salad** between plates. Drizzle **sage pan sauce** over top of **pork**. Squeeze over a **lemon wedge**, if desired.

## Dinner Solved!