



STEAKHOUSE PORK CHOPS

with a Creamy Shallot Pan Sauce and Lemony Green Beans



HELLO STEAK SPICE

A blend of black pepper, garlic, mustard, and dill adds bold and savory flavor to pork chops.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 640**



Yukon Gold Potatoes



Lemon



Pork Chops



Beef Stock Concentrate



Shallot



Sour Cream
(Contains: Milk)



Bold & Savory
Steak Spice



Green Beans

START STRONG

A restaurant-style sear goes beyond presentation—that caramelized crust is key to the deep, mouthwatering flavor we associate with well-cooked meat. For best results, pat your pork chops as dry as you can before seasoning so they brown immediately when they hit the hot pan.

BUST OUT

- Zester
- Large pan
- Medium pot
- Large bowl
- Strainer
- Kosher salt
- Potato masher
- Black pepper
- Paper towels
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Shallot **1** | **2**
- Lemon **1** | **1**
- Sour Cream **4 TBSP** | **8 TBSP**
- Pork Chops* **12 oz** | **24 oz**
- Bold & Savory Steak Spice **1 TBSP** | **2 TBSP**
- Beef Stock Concentrate **1** | **2**
- Green Beans **6 oz** | **12 oz**

* Pork is fully cooked when internal temperature reaches 145 degrees.

WINE CLUB

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1 PREP

Wash and dry all produce (except green beans). Dice **potatoes** into ½-inch pieces. Halve, peel, and mince **shallot**. Zest and quarter **lemon**.



4 MAKE SAUCE

Heat a drizzle of **olive oil** in same pan over medium heat. Add **shallot**; cook, stirring, until softened and lightly browned, 2-3 minutes. Stir in **stock concentrate** and ¼ **cup water** (⅓ cup for 4 servings). Bring to a simmer and cook until reduced, 2-3 minutes. Remove from heat and stir in remaining **sour cream**. Season generously with **pepper**.

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2 MAKE MASHED POTATOES

Place **potatoes** in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender, 15-20 minutes. Reserve ½ **cup potato cooking liquid**, then drain. Return potatoes to pot and mash with half the **sour cream**, **1 TBSP butter** (2 TBSP for 4 servings), **salt**, and **pepper**. Add splashes of reserved potato cooking liquid as needed until smooth and creamy. Keep covered off heat.



5 COOK GREEN BEANS

Pierce **green bean bag** with a fork; place bag on a plate. Microwave until tender, 1-2 minutes. (**TIP:** No microwave? No problem! Steam beans in a small pot with a splash of water until just tender, 5-7 minutes.) Carefully transfer green beans to a large bowl. Toss with **1 TBSP butter** and **lemon zest** to taste. Season with **salt** and **pepper**.



3 COOK PORK

Meanwhile, pat **pork** dry with paper towels; prick all over with a fork or knife. Season all over with **salt**, then coat with as much **Steak Spice** as will stick. Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add pork and cook until browned and cooked through, 4-6 minutes per side. (**TIP:** If crust begins to brown too quickly, reduce heat to medium.) Turn off heat; transfer to a plate. Wipe out pan.



6 SERVE

Divide **pork, potatoes, and green beans** between plates. Spoon **sauce** over pork. Serve with **lemon wedges** on the side.

SUNNY BUSINESS

A pinch of lemon zest adds a bright note to crunchy veg. Next time, try a sprinkle on broccoli!

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