



STEAKHOUSE-STYLE PORK CHOPS

with a Creamy Pan Sauce, Roasted Potatoes & Lemony Broccoli

HALL OF FAME

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 1
Yellow Onion



1 | 1
Lemon



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Pork Chops



1 TBSP | 1 TBSP
Bold & Savory
Steak Spice



1 | 2
Beef Stock
Concentrate



8 oz | 16 oz
Broccoli Florets



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



HelloCustom

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz
Chicken Cutlets

Calories: 490

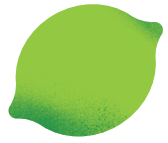


10 oz | 20 oz
Salmon
Contains: Fish

Calories: 650



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 520



HELLO FRESH

HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

HOT SHEET

Do you want extra toasty potatoes? Put your baking sheet in the oven before preheating! The spuds will crisp on the hot sheet.

BUST OUT

- Zester
- Paper towels
- Baking sheet
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (2 tsp | 2 tsp)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com

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

🕒 *Chicken is fully cooked when internal temperature reaches 165°.

🕒 *Salmon is fully cooked when internal temperature reaches 145°.



1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Cut **broccoli florets** into bite-size pieces if necessary. Halve, peel, and mince **half the onion (whole onion for 4)**. Zest and quarter **lemon**.



4 COOK PORK

- While veggies roast, pat **pork*** dry with paper towels; 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 pork to a cutting board. Wipe out pan.

🕒 Swap in **chicken*** or **salmon*** for pork.

🕒 Cook until chicken is cooked through, 3-5 minutes per side; or cook salmon (**skin sides down**) until skin is crisp, 5-7 minutes, then flip and cook until cooked through, 1-2 minutes more. Transfer to a cutting board to rest.



2 ROAST POTATOES

- Toss **potatoes** on one side of a baking sheet with a **drizzle of oil, salt,** and **pepper.** (For 4 servings, spread potatoes out across entire sheet; roast on top rack for 20-25 minutes total.)
- Roast on top rack for 5 minutes (**you'll add the broccoli then**).



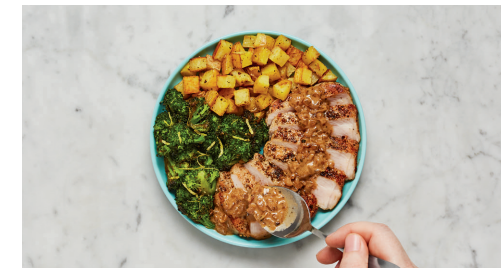
5 MAKE SAUCE

- Heat a **drizzle of olive oil** in same pan over medium heat. Add **minced onion**; cook, stirring, until softened and lightly browned, 3-4 minutes.
- Stir in **stock concentrate** and **¼ cup water (½ cup for 4 servings)**. Bring to a simmer and cook until slightly reduced, 2-3 minutes.
- Remove from heat and stir in **sour cream** until combined. Season generously with **pepper**.



3 ROAST BROCCOLI

- Once **potatoes** have roasted 5 minutes, remove sheet from oven. Carefully toss **broccoli** on empty side with a **drizzle of oil, salt,** and **pepper.** (For 4 servings, leave potatoes roasting and add broccoli to a second baking sheet; roast on middle rack.)
- Return to top rack until potatoes are golden brown and broccoli is tender, 15-20 minutes more.



6 FINISH & SERVE

- Toss **broccoli** with **lemon zest**.
- Thinly slice **pork** crosswise.
- Divide pork, **potatoes,** and broccoli between plates. Spoon **pan sauce** over pork. Serve with **lemon wedges** on the side.
- 🕒 Thinly slice **chicken**.