



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes



1 | 2
Shallot



1 | 1
Lemon



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



12 oz | 24 oz
Pork Chops



1 TBSP | 1 TBSP
Bold & Savory
Steak Spice



1 | 2
Beef Stock
Concentrate



6 oz | 12 oz
Green Beans

HELLO

STEAK SPICE

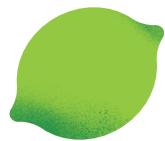
A blend of black pepper, garlic, mustard, and dill adds bold and savory flavor to pork chops.

STEAKHOUSE PORK CHOPS

with a Creamy Shallot Pan Sauce & Lemony Green Beans



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 530



HELLO FRESH

BEST OF THE ZEST

We like using a microplane or dedicated zester for zesting citrus. If you don't have one, use a peeler or paring knife to remove just the yellow surface layer from the lemon, then mince it.

BUST OUT

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

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1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry all produce.**
- Dice **potatoes** into $\frac{1}{2}$ -inch pieces. Halve, peel, and mince **shallot**. Zest and quarter **lemon**.



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 20-25 minutes total.**)
- Roast on top rack for 10 minutes (you'll add the green beans then).



3 ROAST GREEN BEANS

- Once **potatoes** have roasted 10 minutes, remove sheet from oven. Carefully toss **green beans** on empty side with a **drizzle of oil, salt, and pepper**. (**For 4 servings, leave potatoes roasting and add green beans to a second baking sheet; roast on middle rack.**)
- Return to top rack until potatoes are golden brown and green beans are tender, 12-15 minutes more.



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 to a plate. Wipe out pan.



5 MAKE SAUCE

- Heat another **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 **1/4 cup water** (**1/2 cup for 4 servings**). Bring to a simmer and cook until reduced, 2-3 minutes.
- Remove from heat and stir in **sour cream**. Season generously with **pepper**.



6 FINISH & SERVE

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

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