



SMOKY PAPRIKA PORK CHOPS

with Green Beans & Potato Wedges

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Pork Chops*
(1 | 2)



Yukon Gold Potatoes*
(5 | 10)



Smoked Paprika
(1 | 2)



Green Beans*
(1 | 2)



Garlic Powder
(1 | 2)



Fry Seasoning
(1 | 1)

You may receive potatoes that are a different color.
No matter the hue, they will be just as delicious!

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(1 TBSP | 2 TBSP)

CUSTOMPLATE



This dish is eligible for CustomPlate!
Add, swap, upgrade, or double protein
to your heart's content.
Flip the menu over for cooking info
on your new protein.

CHEF'S TIP

Why are we always telling you to pat your meat dry? Well, since you asked, drying protein with paper towels ensures even browning rather than steaming. Crispy, caramelized edges on your pork = major flavor!

HAVE A CUSTOMPLATE?

Hey, EP friend! Did you substitute **chicken breasts** for pork chops? Easy. Cook through the recipe as instructed, swapping in chicken for pork in steps 4 and 5. In step 4, cook the chicken for 5–6 minutes per side.

1.



Adjust racks to middle and top positions and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into 1/2-inch-thick wedges.

2.



Toss **potatoes** on a baking sheet with a **drizzle of oil**, **half the Fry Seasoning** (all for 4 servings), **salt**, and **pepper**. Bake on middle rack until golden brown, 20–25 minutes.

3.



Meanwhile, toss **green beans** on a separate sheet with a **drizzle of oil**, **salt**, and **pepper**. Roast on top rack until tender and crisped at edges, 12–15 minutes.

4.



While green beans roast, pat **pork** dry with paper towels; season all over with **paprika**, **garlic powder**, **salt**, and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add pork and cook until browned and cooked through, 4–5 minutes per side. (If pork begins to brown too quickly, lower that heat!)

5.



Divide **pork**, **potatoes**, and **green beans** between plates.

*Pork is fully cooked when internal temperature reaches 145 degrees.
Chicken is fully cooked when internal temperature reaches 165 degrees.*

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