



## HONEY CHIPOTLE PORK CHOPS

with Roasted Potatoes & Broccoli

### WHAT WE SEND (2 servings | 4 servings)

❄️ Keep refrigerated

Pork is fully cooked when internal temperature reaches 145 degrees.



**Yukon Gold Potatoes \***  
(5 | 10)



**Broccoli Florets \***  
(1 | 2)



**Garlic Powder**  
(1 | 2)



**Garlic**  
(1 Clove | 2 Cloves)



**Pork Chops \***  
(1 | 2)



**Honey**  
(1 | 2)



**Chicken Stock Concentrate**  
(1 | 2)



**Chipotle Powder**  
(1 | 1)

### WHAT YOU'LL NEED

**Butter**  
(1 TBSP | 2 TBSP)  
*Contains milk*

**Vegetable Oil**  
(4 tsp | 8 tsp)



## CHEF'S TIP

Our favorite method for coating potatoes in oil and spices? A big ol' bowl! You can save yourself messy hands in step 1 by using a bowl and a wooden spoon instead of tossing the potatoes directly on the sheet pan.



1. Preheat oven to 425 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Cut **broccoli florets** into bite-size pieces, if necessary. Toss potatoes on one side of a baking sheet with a **large drizzle of oil, garlic powder, a pinch of chipotle powder, salt, and pepper.** Toss broccoli on empty side of same sheet with a **drizzle of oil, salt, and pepper.** (For 4 servings, divide veggies between two baking sheets.)



2. Transfer **veggies** to oven and roast until browned and tender, 20-25 minutes. (Depending on the size of your florets, the broccoli may finish cooking before the potatoes. If so, remove from sheet and continue cooking potatoes.)



3. While veggies roast, peel and finely chop **garlic**. Pat **pork** dry with paper towels and season all over with **salt and pepper.**



4. Heat a **drizzle of oil** in a large pan over medium-high heat. Add **seasoned pork**; cook until browned and cooked through, 4-5 minutes per side. Turn off heat. Transfer to a cutting board.



5. Return same pan to medium-high heat. Add **garlic**; cook, stirring, until fragrant, 30 seconds. Stir in **honey, stock concentrate, 2 TBSP water (4 TBSP for 4 servings),** and a pinch of **chipotle powder** if desired. Cook, scraping up any browned bits from bottom of pan, until slightly thickened, 1-2 minutes. Turn off heat and stir in **1 TBSP butter (2 TBSP for 4).**



6. Thinly slice **pork**. Divide pork and **roasted veggies** between plates. Top pork with **glaze.**

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