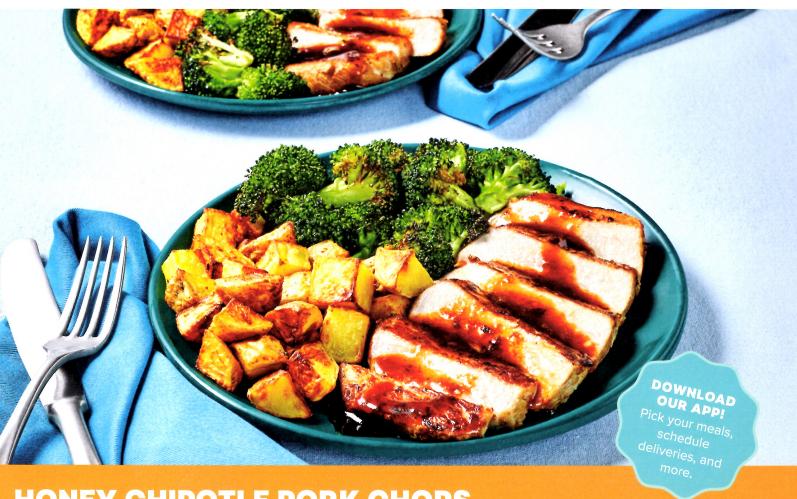
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HONEY CHIPOTLE PORK CHOPS

with Roasted Potatoes & Broccoli

WHAT WE SEND (2 servings | 4 servings)

CALORIES 620

PREP IN 10 MIN

READY IN 35 MIN

★ Times may vary based on CustomPlate choices.



***** Keep refrigerated

Potatoes* (12 oz | 24 oz)



Pork Chops ** (10 oz | 20 oz)



(1 | 2)



Honey (1 | 2)



Garlic Powder





Chicken Stock Concentrate (1 | 2)



Garlic

(1 Clove | 2 Cloves)

Chipotle Powder (1 | 1)



If you chose to modify your meal, follow the ${\color{blue}\textbf{CustomPlate}}$ instructions on the flip side of this card.



Chicken Breasts @ (10 oz | 20 oz)



Ranch Steak ® (10 oz | 20 oz) Calories: 540

WHAT YOU'LL NEED

Kosher Salt Black Pepper Cooking Oil (4 tsp | 8 tsp)

Butter

(1 TBSP | 2 TBSP) Contains: Milk

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

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Our favorite method for coating potatoes in oil and spices? A big ol' bowl! You can save yourself messy hands ir Step 2 by using a bowl and a wooden spoon instead of tossing the potatoes directly on the baking sheet.



If you ordered a 6-serving meal, combine the 2- and 4-serving ingredient amounts as needed and cook in batches or larger cooking vessels (where it makes sense). Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.





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** into bite-size pieces.



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 with a drizzle of oil, salt, and pepper. Roast veggies on top rack until browned and tender, 20–25 minutes (if broccoli is done before potatoes, remove from sheet and continue roasting potatoes). (For 4 servings, divide veggies between two baking sheets; roast potatoes on top rack and broccoli on middle rack.)





Peel and finely chop garlic.



Pat **pork** dry with paper towels and season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over mediumhigh heat. Add **pork**; cook until browned and cooked through, 4–5 minutes per side. Transfer to a cutting board.



Swap in **chicken** or **steak** for pork. Cook chicken until browned and cooked through, 5–7 minutes per side, or cook steak to desired doneness, 3–5 minutes per side.



Return same pan to medium-high heat. Add **chopped 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).





Thinly slice **pork** crosswise. Divide pork and **roasted veggies** between plates. Top pork with **sauce**.



Thinly slice **chicken** or **steak** against the grain.

Pork is fully cooked when internal temperature reaches 145°. Chicken is fully cooked when internal temperature reaches 165°. Steak is fully cooked when internal temperature reaches 145°.