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CREAMY SMOTHERED PORK CHOPS

with Roasted Carrots & Mashed Potatoes

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Carrots*
(12 oz | 24 oz)



Yukon Gold Potatoes*
(5 | 10)



Pork Chops*
(1 | 2)



Fry Seasoning
(1 | 1)



Yellow Onion
(1 | 1)



Scallions*
(1 | 2)



Jalapeño*
(1 | 1)



Chicken Stock Concentrate
(1 | 2)



Sour Cream*
(1 | 2)
Contains: Milk

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

PREP IN **10 MIN** READY IN **40 MIN**



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



Chicken Breasts
(1 | 2)

WHAT YOU'LL NEED

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

Butter
(2 TBSP | 4 TBSP)
Contains: Milk

Flour
(½ TBSP | 1 TBSP)
Contains: Wheat

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Be sure to scrape the bottom of your pan with a wooden spoon or spatula in steps 4 and 5! The browned bits left over from the pork chops (aka the fond) will give your gravy a huge flavor boost.

1.



Preheat oven to 425 degrees. **Wash and dry produce.** Trim, peel, and cut **carrots** on a diagonal into $\frac{3}{4}$ -inch-thick pieces. Dice **potatoes** into $\frac{1}{2}$ -inch pieces.

2.



Toss **carrots** on a baking sheet with a **drizzle of oil** and a **pinch of salt and pepper**. Roast until browned and tender, 25–30 minutes. Meanwhile, place **potatoes** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15–18 minutes. Reserve $\frac{1}{2}$ cup **potato cooking liquid**, then drain. Return potatoes to pot. Keep covered off heat until ready to mash.

3.



While veggies cook, pat **pork** dry with paper towels and season all over with **half the Fry Seasoning (all for 4 servings)**, **salt**, and **pepper**. Heat a **drizzle of oil** in a large pan over medium heat. Add pork and cook until browned and cooked through, 5–7 minutes per side. Turn off heat; remove from pan and set aside to rest.

↔ Swap in **chicken** for pork; cook 3–5 minutes per side.

4.



Meanwhile, halve, peel, and thinly slice **onion**. Trim and thinly slice **scallions**, separating whites from greens. Mince **jalapeño**, removing ribs and seeds for less heat. Melt **1 TBSP butter (2 TBSP for 4 servings)** in pan used for pork over medium-high heat. Add onion, scallion whites, as much jalapeño as you like, and a **pinch of salt and pepper**. Cook, stirring, until lightly browned and softened, 5–6 minutes. Add $\frac{1}{2}$ TBSP **flour (1 TBSP for 4)**; cook, stirring, 1 minute.

5.



Gradually stir **stock concentrate** and $\frac{1}{2}$ cup **plain water (1 cup for 4 servings)** into pan until fully incorporated. Bring to a boil and cook until thickened, 1–2 minutes. Remove from heat. Stir in **sour cream** until melted and combined.

6.



Taste and season **gravy** with **pepper**. (If **gravy is very thick**, stir in a splash of water—it should be pourable.) Mash **drained potatoes** with **1 TBSP butter (2 TBSP butter for 4 servings)** until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed; taste and season with **salt and pepper**. Divide **carrots**, **mashed potatoes**, and **pork** between plates. Top pork and mashed potatoes with **gravy** and sprinkle with **scallion greens**.

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

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