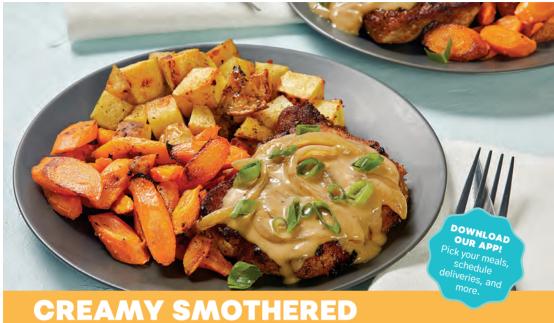
EveryPlate

10 MIN

40 MIN



PORK CHOPS

WHAT WE SEND (2 servings | 4 servings)

★ Keep refrigerated



Carrots* (12 oz | 24 oz)



Pork Chops * (1 | 2)



Yukon Gold Potatoes *

(5|10)



Chicken Stock Concentrate

(1|2)



Fry Seasoning (1 | 2)



Sour Cream * (1|2)

Contains: Milk



Yellow Onion (1 | 1)



Cayenne Pepper



(1 | 1)

WHAT YOU'LL NEED

Vegetable Oil

(4 tsp | 8 tsp)

(1/2 TBSP | 1 TBSP) Contains: Wheat

Butter

(1 TBSP | 2 TBSP) Contains: Milk

Flour

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

CUSTOMPLATE

on your new protein.

Scallions *

(1 | 2)

CHEF'S TIP

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.

HAVE A CUSTOMPLATE?

Hey, EP friend! Did you substitute chicken breasts for pork chops? You don't need to adjust the cook time at all! Simply cook through the recipe as instructed, swapping in chicken for pork in steps 3 and 6.



Preheat oven to 425 degrees. **Wash and dry all produce.** Trim, peel, and cut **carrots** on a diagonal into ¾-inch-thick pieces. Dice **potatoes** into ½-inch pieces.



Toss potatoes on one side of a baking sheet with a large drizzle of oil, half the Fry Seasoning (you'll use the rest in the next step), and a pinch of salt and pepper. Toss carrots on empty side with a drizzle of oil and a pinch of salt and pepper. (For 4 servings, divide veggies between 2 sheets.) Roast until everything is browned and tender, 25–30 minutes.



While veggies roast, pat **pork** dry with paper towels and season all over with **salt**, **pepper**, and **remaining Fry Seasoning**. 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.



Meanwhile, halve, peel, and thinly slice onion. Trim and thinly slice scallions, separating whites from greens. Melt 1 TBSP butter (2 TBSP for 4 servings) in pan used for pork over medium-high heat. Add onion, scallion whites, and a pinch of salt and pepper. Cook, stirring, until lightly browned and softened, 5–6 minutes. Add ½ TBSP flour (1 TBSP for 4); cook, stirring, 1 minute.



Gradually stir stock concentrate and ½ cup water (1 cup for 4 servings) into pan until fully incorporated. Boil until thickened, 1–2 minutes. Remove from heat. Stir in sour cream.



Taste and season **gravy** with **pepper** and, if you like things spicy, a pinch of **cayenne**. (If gravy is very thick, stir in a splash of water—it should be pourable.) Divide **roasted veggies** and **pork** between plates. Top pork 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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