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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**

* Keep refrigerated



Potatoes*
(12 oz | 24 oz)



Broccoli*
(1 | 2)



Garlic Powder
(1 | 2)



Garlic
(1 Clove | 2 Cloves)



Pork Chops*
(10 oz | 20 oz)



Honey
(1 | 2)



Chicken Stock Concentrate
(1 | 2)



Chipotle Powder
(1 | 1)



If you chose to modify your meal, follow the **CustomPlate** instructions on the flip side of this card.



Chicken Breasts 🍗
(10 oz | 20 oz)
Calories: 530



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

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

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\$20

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(4 tsp | 8 tsp)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

6 SERVINGS 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.

1.



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.

2.



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.)

3.



Peel and finely chop garlic.

4.



Pat pork dry with paper towels and season all over with salt and pepper. Heat a drizzle of oil in a large pan over medium-high 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.

5.



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).

6.



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°.*