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CREAMY SMOTHERED PORK CHOPS

with Crispy Home Fries & Roasted Carrots

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Carrots *
(12 oz | 24 oz)



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



Fry Seasoning
(1 | 2)



Yellow Onion
(1 | 1)



Scallions *
(1 | 2)



Pork Chops *
(1 | 2)



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



Sour Cream *
(1 | 2)
Contains: Milk



**Cayenne
Pepper**
(1 | 1)

WHAT YOU'LL NEED

Vegetable Oil
(4 tsp | 8 tsp)

Butter
(1 TBSP | 2 TBSP)
Contains: Milk

Flour
(½ TBSP | 1 TBSP)
Contains: Wheat

CUSTOMPLATE

This dish is eligible for CustomPlate!
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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 $\frac{3}{4}$ -inch-thick pieces. Dice **potatoes** into $\frac{1}{2}$ -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 $\frac{1}{2}$ TBSP **flour** (1 TBSP for 4); cook, stirring, 1 minute.



Gradually stir **stock concentrate** and $\frac{1}{2}$ 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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