



PORK CHOPS & JALAPEÑO GRAVY

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



Jalapeño *
(1 | 1)

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

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

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!
Add, swap, upgrade, or double protein
to your heart's content.
Flip the menu over for cooking info
on your new protein.



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? Simply cook through the recipe as instructed, swapping in chicken for pork in steps 3 and 6. In step 3, cook the chicken over medium-high heat for 5–6 minutes per side.

1.



Preheat oven to 425 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Trim, peel, and cut **carrots** on a diagonal into ¾-inch-thick pieces. Finely chop **jalapeño** until you have 1 TBSP (2 TBSP for 4 servings), removing ribs and seeds for less heat.

2.



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.

3.



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

4.



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**, a pinch of **salt** and **pepper**, and as much **chopped jalapeño** as you'd like. Cook, stirring, until lightly browned and softened, 5–6 minutes. Add ½ TBSP **flour** (1 TBSP for 4); cook, stirring, 1 minute.

5.



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**.

6.



Taste and season **gravy** with **pepper**. (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.*

WK51–84