



Carb Smart Smoky Pork with Cauliflower Bravas and Aioli

Carb Smart

Spicy

30 Minutes



Pork Chops, boneless



Cauliflower, florets



Sweet Bell Pepper



Garlic



Crushed Tomatoes with Garlic and Onion



Chili Garlic Sauce



Smoked Paprika-Garlic Blend



Parsley



Mayonnaise

HELLO SALSA BRAVA

A smoky Spanish sauce, traditionally served over roasted potatoes!

Start here

- Before starting, preheat oven to 450°F.
- Wash and dry all produce.

Garlic Guide for Step 1 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Extra: ½ tsp
- Spicy: 1 tsp

Bust out

2 baking sheets, measuring spoons, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Cauliflower, florets	285 g	570 g
Sweet Bell Pepper	160 g	320 g
Garlic	3 g	6 g
Crushed Tomatoes with Garlic and Onion	185 ml	370 ml
Chili Garlic Sauce 🌶️	1 tbsp	2 tbsp
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Parsley	7 g	7 g
Mayonnaise	4 tbsp	8 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Carb Smart (50g or less) is based on a per serving calculation of the recipe's carbohydrate amount.

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Prep and make aioli

Cut **cauliflower** into bite-sized pieces. Core, then cut **pepper** into 1-inch pieces. Roughly chop **parsley**. Peel, then mince or grate **garlic**. Stir together **mayo** and **½ tsp garlic** in a small bowl. (**NOTE:** Reference garlic guide.)



Season veggies

Add **cauliflower, peppers** and **1 tbsp oil** (dbl for 4 ppl) to a baking sheet. Season with **salt** and **pepper**, then toss to combine. Roast **veggies** in the **top** of the oven, until tender-crisp, 12-14 min.



Cook pork

Pat **pork** dry with paper towels. Season with **salt** and **pepper**, then sprinkle with **half the Smoked Paprika-Garlic Blend**. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Pan-fry, until golden-brown, 2-3 min per side. Transfer **pork** to another baking sheet. Roast **pork** in the **middle** of the oven, until cooked through, 9-12 min.**



Make brava sauce

While **pork** and **veggies** roast, heat the same pan (from step 3) over medium-low. Add **half the crushed tomatoes** (use all for 4 ppl), **remaining garlic**, **remaining Smoked Paprika-Garlic Blend** and **chili garlic sauce**. Cook, stirring occasionally, until heated through, 2-3 min. Season with **salt** and **pepper**.



Finish and serve

Thinly slice **pork**. Divide **brava sauce** between plates. Arrange **pork** and **veggies** over **sauce**. Sprinkle **parsley** over top and serve **aioli** on the side for dipping.

Dinner Solved!