



Chimichurri Bone-in Pork Chops

with Crispy Potatoes and Feta Aioli

Special Plus

Spicy

40 Minutes



Pork Chops, bone-in



Sous Vide Potatoes



Poblano Pepper



Green Bell Pepper



Red Onion



Parsley



Cilantro



Garlic, cloves



Feta Cheese, block



Mayonnaise



Montreal Steak Spice



Red Wine Vinegar

HELLO FETA CHEESE

A salty, briny cheese with a crumbly texture!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, measuring spoons, parchment paper, 2 small bowls, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, bone-in	2	4
Sous Vide Potatoes	280 g	560 g
Poblano Pepper 🌶️	320 g	640 g
Green Bell Pepper	200 g	400 g
Red Onion	113 g	226 g
Parsley	7 g	14 g
Cilantro	7 g	14 g
Garlic, cloves	2	4
Feta Cheese, block	100 g	200 g
Mayonnaise	4 tbsp	8 tbsp
Montreal Steak Spice	1 tbsp	2 tbsp
Red Wine Vinegar	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
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 the website or app for the as-prepared recipe nutritional information.

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

Contact

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Prep

- Cut **onion** into ½-inch slices.
- Very finely chop **1 tbsp onions** (dbl for 4 ppl). Set aside for **chimichurri sauce** (in step 5).
- Core, then cut **bell pepper** into ½-inch slices.
- Core, then cut **poblanos** into ½-inch slices, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping poblanos!)
- Pat **potatoes** very dry with paper towels.



Roast pork and potatoes

- Transfer **pork** to the other side of the baking sheet with **potatoes**.
- Roast **potatoes** and **pork** in the **middle** of the oven until **potatoes** are golden-brown and **pork** is cooked through, 14-18 min.**



Roast veggies

- Add **poblanos**, **bell peppers**, **sliced onions**, **half the Montreal Steak Spice** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt**, then toss to combine.
- Roast in the **middle** of the oven, stirring halfway through, until tender, 14-15 min.



Make chimichurri and feta aioli

- Meanwhile, finely chop **parsley**.
- Finely chop **cilantro**.
- Peel, then mince or grate **garlic**.
- Add **vinegar**, **parsley**, **cilantro**, **finely chopped onions**, **half the garlic**, **¼ tsp salt**, **¼ tsp sugar** and **1 tbsp oil** (dbl all for 4 ppl) to a small bowl. Season with **pepper**, then stir to combine. Set aside.
- Crumble **feta**.
- Add **mayo**, **half the feta** and **remaining garlic** to another small bowl. Season with **salt** and **pepper**, then stir to combine.



Season potatoes and sear pork

- Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to one side of a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **pork** dry with paper towels. Season with **salt** and **remaining Montreal Steak Spice**.
- When the pan is hot, add **½ tbsp oil**, then **pork**. (**NOTE:** Don't overcrowd the pan. For 4 ppl, cook pork in 2 batches, using ½ tbsp oil per batch.)
- Pan-fry until golden, 1-2 min per side.
- Remove from heat.



Finish and serve

- Divide **pork**, **potatoes** and **veggies** between plates.
- Drizzle **chimichurri sauce** over **pork**.
- Sprinkle **remaining feta** over **veggies**.
- Serve **feta aioli** alongside **potatoes** for dipping.

Dinner Solved!