



Honey-Mustard Pork Chops

with Roasted Potatoes and Green Beans

30 Minutes



Pork Chops,
boneless



Yellow Potato



Honey



Whole Grain Mustard



Thyme



Red Wine Vinegar



Green Beans



Red Onion

HELLO WHOLE GRAIN MUSTARD

The secret ingredient to a sweet and savoury vinaigrette!

Start here

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

Bust out

2 Baking sheets, measuring spoons, small bowl, measuring cups, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Yellow Potato	360 g	720 g
Honey	1 tbsp	2 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Thyme	7 g	7 g
Red Wine Vinegar	1 tbsp	2 tbsp
Green Beans	170 g	340 g
Red Onion	113 g	226 g
Unsalted Butter*	1 tbsp	2 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 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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Roast potatoes

- Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from stems.
- Cut **potatoes** into 1-inch pieces.
- Add **potatoes, half the thyme** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt and pepper**, then toss to coat.
- Roast in the **middle** of the oven, stirring halfway through, until golden-brown, 25-28 min.



Cook veggies

- Reheat the same pan over medium-high.
- When hot, add **green beans, onions** and **¼ cup water** (dbl for 4 ppl). Cook, stirring occasionally, until **water** evaporates, 4-5 min.
- Add **1 tbsp butter** (dbl for 4 ppl). Cook, stirring often, until **green beans** are coated and tender-crisp, 1 min.
- Season with **salt and pepper**, to taste.



Prep and make dressing

- Meanwhile, trim **green beans**.
- Peel, then cut **onion** into ¼-inch slices.
- Whisk together **mustard, honey, remaining thyme, vinegar** and **½ tbsp oil** (dbl for 4 ppl) in a small bowl. Set aside.



Dress veggies

- Remove the pan with **veggies** from heat. Drizzle **1 tbsp dressing** (dbl for 4 ppl) over **veggies**, then stir to coat.



Cook pork

- Pat **pork** dry with paper towels, then season with **salt and pepper**.
- 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, 2-3 min per side.
- Arrange **pork** on an another unlined baking sheet.
- Roast in the **bottom** of the oven until cooked through, 5-8 min.**



Finish and serve

- Slice **pork**.
- Divide **pork, potatoes** and **veggies** between plates.
- Drizzle **remaining dressing** and **any remaining pork juices** from the baking sheet over **pork**.

Dinner Solved!