



Italian Sheet Pan Pork Chops

with Roasted Veggies and Pesto Potatoes

30 Minutes



Pork Chops,
boneless



Yellow Potato



Zucchini



Sweet Bell Pepper



Baby Tomatoes



Basil Pesto



Italian Seasoning



Balsamic Glaze

HELLO BALSAMIC GLAZE

Tart, sweet and perfect for drizzling onto pork chops!

Start here

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

Bust Out

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

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Yellow Potato	360 g	720 g
Zucchini	200 g	400 g
Sweet Bell Pepper	160 g	320 g
Baby Tomatoes	113 g	227 g
Basil Pesto	¼ cup	½ cup
Italian Seasoning	1 tbsp	2 tbsp
Balsamic Glaze	2 tbsp	4 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.

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Roast potatoes

Cut **potatoes** into ½-inch pieces. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt and pepper**, then toss to combine. Roast in the **middle** of the oven, tossing halfway through, until golden-brown, 25-28 min.



Prep and season veggies

While **potatoes** roast, cut **zucchini** in half lengthwise, then into ½-inch thick half-moons. Core, then cut **peppers** into 1-inch pieces. Add **zucchini, peppers, tomatoes, half the Italian Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to one side of a baking sheet. Season with **salt and pepper**, then toss to combine.



Pan-fry pork

Pat **pork** dry with paper towels. Season with **salt and pepper**, then sprinkle with **remaining Italian Seasoning**. 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. When **pork** is golden, transfer to the other side of the baking sheet with **veggies**. (**NOTE:** For 4 ppl, use separate baking sheets for the veggies and pork.)



Roast pork and veggies

Roast **pork** and **veggies** in the **middle** of the oven, until **veggies** are tender-crisp and **pork** is cooked through, 14-16 min. **** (NOTE:** For 4 ppl, roast in the top and the bottom of the oven, rotating sheets halfway through.)



Finish and serve

When **potatoes** are done, top with **pesto**, then toss to coat. Thinly slice **pork**. Divide **pork, potatoes** and **veggies** between plates. Drizzle **balsamic glaze** over **pork** and **veggies**.

Dinner Solved!