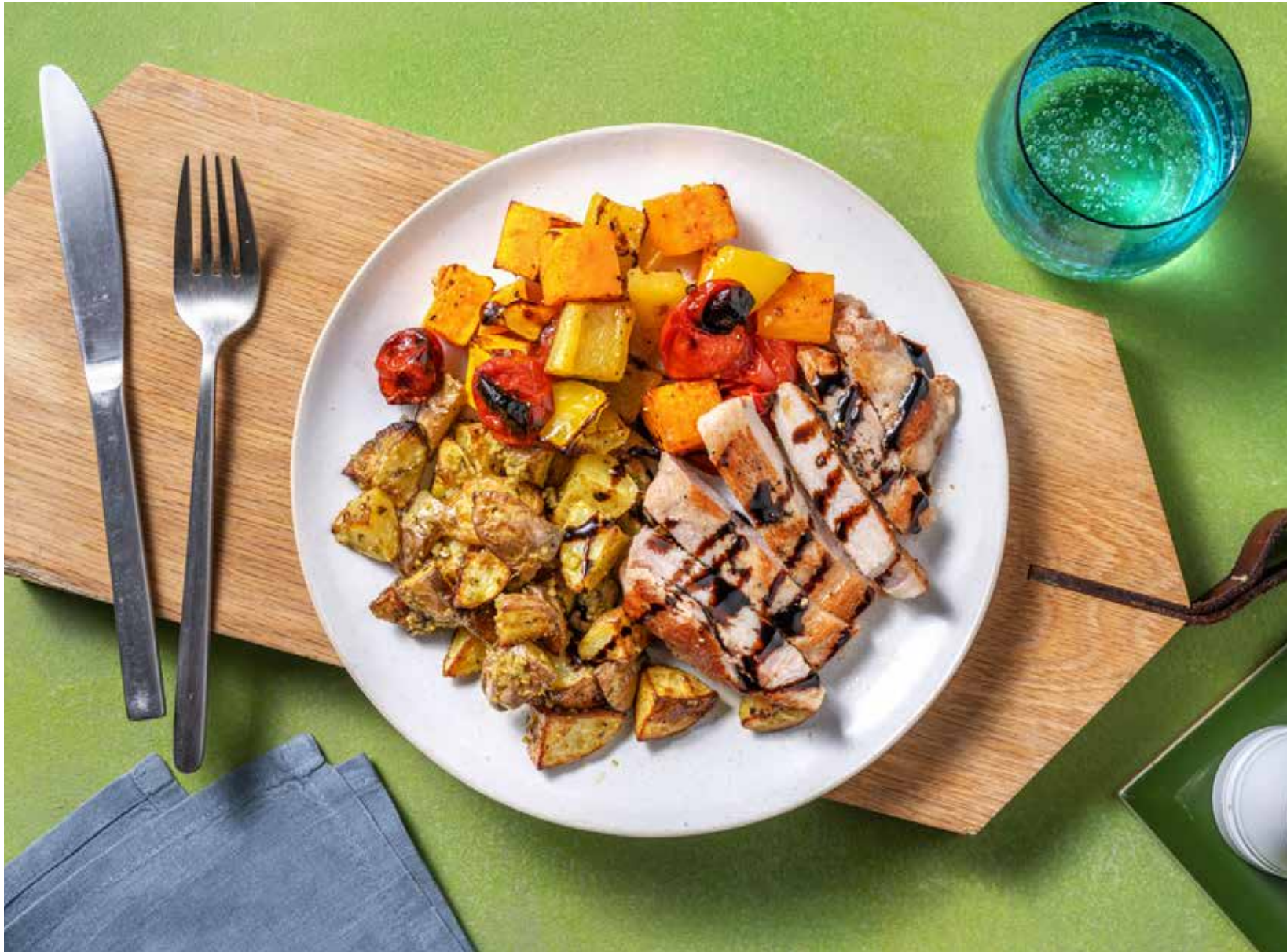




# Italian Sheet Pan Pork Chops

with Roasted Veggies and Pesto Potatoes

30 Minutes



Pork Chops,  
boneless



Yellow Potato



Butternut Squash,  
cubes



Sweet Bell Pepper



Baby Tomatoes



Basil Pesto



Garlic Salt



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
Butternut Squash, cubes	170 g	340 g
Sweet Bell Pepper	160 g	320 g
Baby Tomatoes	113 g	227 g
Basil Pesto	¼ cup	½ cup
Garlic Salt	1 tsp	2 tsp
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 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.*

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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 coat. Roast in the **middle** of the oven, tossing halfway through, until golden-brown, 25-28 min.



## Prep and season veggies

While **potatoes** roast, core, then cut **pepper** into 1-inch pieces. Add **squash, peppers, tomatoes, half the garlic salt** and **1 tbsp oil** (dbl for 4 ppl) to one side of an unlined baking sheet. Season with **pepper**, then toss to combine.



## Pan-fry pork

Pat **pork** dry with paper towels. Season with **remaining garlic 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. Transfer **pork** to the other side of the baking sheet with **veggies**. (**NOTE:** For 4 ppl, use separate baking sheets for 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 **pork** is cooked through, transfer to a plate to rest, 3-5 min. When **potatoes** are done, top with **pesto**, then toss to coat. Thinly **slice pork**. Divide **pork, pesto potatoes** and **veggies** between plates. Drizzle **balsamic glaze** over **pork** and **veggies**.

## Dinner Solved!