



Porchetta-Style Pork Chops

with Broccolini and Herby Potatoes

Long Weekend Grill

Optional Spice

35 Minutes



Pork Chops,
boneless



Bacon Strips



Yellow Potato



Broccolini



Garlic



Parsley and Thyme



Italian Seasoning



Chili Flakes



Balsamic Glaze

HELLO BROCCOLINI

This tender veggie is an elegant hybrid of broccoli and gai lan!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 400°F over medium heat.

Heat Guide for Step 3 (dbl for 4 ppl):

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

Bust out

Medium bowl, measuring spoons, aluminum foil, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Bacon Strips	100 g	200 g
Yellow Potato	360 g	720 g
Broccolini	340 g	680 g
Garlic	6 g	12 g
Parsley and Thyme	14 g	21 g
Italian Seasoning	1 tbsp	2 tbsp
Chili Flakes 🌶️	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 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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1 Prep

Finely chop **parsley**. Strip **half the thyme leaves** from stems (strip all the leaves for 4 ppl). Finely chop **thyme leaves**. Peel, then mince or grate **garlic**. Trim ends off **broccolini**, then cut any thicker stalks in half lengthwise, leaving thinner stalks whole. Cut **potatoes** into ½-inch pieces. Add **potatoes, half the Italian Seasoning, half the garlic, half the thyme, 1 tbsp oil** and **2 tbsp water** (dbl both for 4 ppl) to a medium bowl. Season with **salt** and **pepper**, then toss to combine.



4 Grill pork

Add **pork chops** to the other side of the grill. Close lid and grill **pork**, flipping occasionally, until grill marks form on **bacon** and **pork** is cooked through, 14-16 min.** (**TIP:** Reduce heat under pork to medium-low if bacon is browning too quickly.) When **pork** is done, remove from grill and transfer to a plate. Loosely cover with foil and set aside to rest, 5 min.



2 Grill potatoes

Layer two 24x12-inch pieces of foil. Arrange **potato mixture** on one side of foil. Fold foil in half over **potato mixture** and pinch to seal pouch. (**NOTE:** For 4 ppl, make 2 pouches, using 2 sheets of foil per pouch.) Place pouch on one side of grill, close lid and grill over medium-high heat, until tender, 16-18 min.



5 Grill broccolini

Drizzle **broccolini** with **1 tbsp water** and **1 tbsp oil** (dbl both for 4 ppl) on a plate. Season with **salt** and **pepper**, then toss to coat. When **pork** has been grilling for 7-8 min, add **broccolini** to grill. Close lid and grill, flipping once, until tender, 6-8 min. (**TIP:** Don't overcrowd your grill! Grill broccolini after potatoes and pork are done if there isn't enough space on the grill.)



3 Prep pork

While **potatoes** grill, add **remaining Italian Seasoning, remaining garlic, remaining thyme, half the parsley, 1 tbsp oil** (dbl for 4 ppl) and **½ tsp chili flakes** to the same medium bowl (from step 1). (**NOTE:** Reference heat guide.) Pat **pork** dry with paper towels. Add **pork** to the bowl. Season with **salt** and **pepper**, then toss to coat. Wrap two **bacon strips** around each **pork chop**. (**TIP:** Overlapping bacon by 1-inch helps keep the bacon on the pork chop!)



6 Finish and serve

Carefully open foil pouch. Thinly slice **pork**. Divide **pork, potatoes** and **broccolini** between plates. Drizzle **balsamic glaze** over **broccolini**. Sprinkle **remaining parsley** over top and **remaining chili flakes**, if desired.

Dinner Solved!