



Sage and Browned Butter Pork Chops with Roasted Broccoli and Citrusy Potato Salad

30 Minutes



Pork Chops,
boneless



Yellow Potato



Chives



Sage



Broccoli, florets



Sour Cream



Lemon

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO SAGE

This fuzzy and leafy herb is both fragrant and flavourful

Start here

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

Bust Out

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

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Yellow Potato	300 g	600 g
Chives	7 g	14 g
Sage	7 g	14 g
Broccoli, florets	227 g	454 g
Sour Cream	6 tbsp	12 tbsp
Lemon	1	2
Unsalted Butter*	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. Toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, stirring halfway through cooking, until golden-brown, 25-28 min.



Prep

While **potatoes** roast, roughly chop **1 ½ tbsp sage leaves** (dbl for 4 ppl). Finely chop **chives**. Zest, then cut **lemon** into wedges. Cut **broccoli** into bite-sized pieces.



Roast broccoli

Toss **broccoli** with **1 tbsp oil** (dbl for 4 ppl) on another baking sheet. Season with **salt** and **pepper**. Roast in the **top** of the oven, stirring halfway through cooking, until golden-brown, 8-10 min.



Cook pork

While **broccoli** roasts, pat **pork** dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **pork**. Pan-fry, until golden-brown and cooked through, 6-8 min per side. ** Transfer **pork** to a plate. Set aside and cover to keep warm.



Make pan sauce

Reduce the heat to medium-low. Add **2 tbsp butter** (dbl for 4 ppl) in the same pan. Swirl the pan occasionally, until **butter** melts, smells nutty, foams and looks dark brown, 2-4 min. (TIP: Keep your eye on the butter so it doesn't burn!) Remove the pan from the heat and stir in **sage**.



Finish and serve

Combine **sour cream**, **chives**, **lemon zest** and **roasted potatoes** in a large bowl. Season with **salt** and **pepper**. Divide **pork**, **broccoli** and potatoes **between** plates. Drizzle over **sage pan sauce**. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!