



# Seared Southwest Pork Chops

with Potato Wedges and Broccoli

40 Minutes



Pork Chops, boneless



Russet Potato



Broccoli, florets



Shallot



Southwest Spice Blend



BBQ Sauce



Chicken Salt

HELLO BBQ SAUCE

*This sweet and smoky sauce adds depth to grilled and roasted dishes!*

## Start here

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

## Bust out

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

## Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Russet Potato	460 g	920 g
Broccoli, florets	227 g	454 g
Shallot	50 g	100 g
Southwest Spice Blend	1 tbsp	2 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Chicken Salt	1 tbsp	2 tbsp
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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## Prep wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **chicken salt** and **pepper**, then toss to coat.



## Cook pork

- 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-brown, 1-2 min per side.
- Carefully remove the baking sheet with **wedges** from the oven, then push **wedges** to one side of the sheet.
- Transfer **pork** to the other side of the sheet.
- Spread **BBQ sauce** over **tops of pork**.
- Roast in the **middle** of the oven until **pork** is cooked through, 8-11 min. \*\*
- Transfer **pork** to a plate to rest, 2-3 min.



## Roast wedges

- Roast **wedges** in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



## Cook broccoli

- Meanwhile, cut **broccoli** into bite-sized pieces.
- Peel, then cut **shallot** into ¼-inch slices.
- Heat the same pan over medium.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shallots**. Cook, stirring often, until **shallots** soften, 2-3 min.
- Add **broccoli** and **3 tbsp water** (dbl for 4 ppl). Cook, stirring occasionally, until **broccoli** begins to soften, 3-4 min.
- Add **1 tbsp butter** (dbl for 4 ppl). Cook, stirring often, until **broccoli** and **shallots** are tender-crisp, 4-5 min. Season with **salt** and **pepper**, to taste.



## Prep pork

- Meanwhile, pat **pork** dry with paper towels. Season with **Southwest Spice Blend**, **salt** and **pepper**.



## Finish and serve

- Thinly slice **pork**.
- Divide **pork**, **wedges** and **broccoli** between plates.
- Spoon **any sauce** from the baking sheet over **pork**.

## Dinner Solved!