



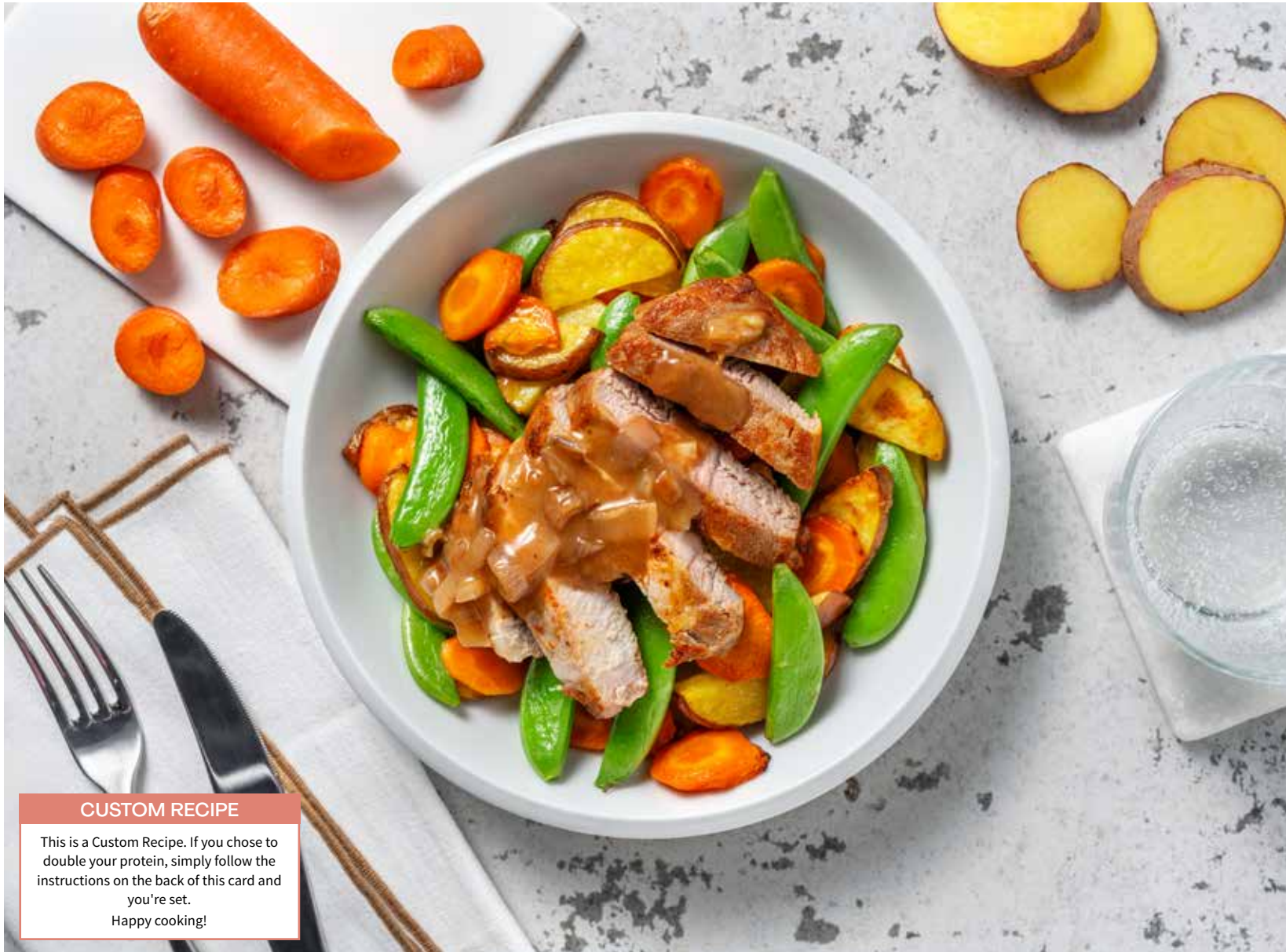
Smart Paprika-Rubbed Pork Chops

with Garlic Roasted Veggies

Smart Meal 30 Minutes



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CUSTOM RECIPE
This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

- Pork Chops, boneless
- Double Pork Chops, boneless
- Cream Sauce Spice Blend
- Chicken Stock Powder
- Shallot
- Zesty Garlic Blend
- Sugar Snap Peas
- Carrot
- Smoked Paprika
- Red Potato

HELLO SMOKED PAPRIKA

Also called pimentón, this paprika is made from red peppers that are smoked and dried over oak fires!

Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

Bust out

Baking sheet, vegetable peeler, measuring spoons, parchment paper, measuring cups, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Double Pork Chops, boneless	680 g	1360 g
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Chicken Stock Powder	½ tbsp	1 tbsp
Shallot	50 g	50 g
Zesty Garlic Blend	1 tbsp	2 tbsp
Sugar Snap Peas	113 g	227 g
Carrot	170 g	340 g
Smoked Paprika	1 tsp	2 tsp
Red Potato	3	6
Unsalted Butter*	2 tbsp	3 ½ 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 veggies and prep

- Peel, then cut **carrot** into ¼-inch rounds.
- Halve **potatoes** lengthwise, then cut into ¼-inch half-moons.
- Add **carrots, potatoes, half the Zesty Garlic Blend** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **pepper**, then toss to coat.
- Roast in the **middle** of the oven until **veggies** slightly soften, 12-13 min.
- Meanwhile, trim **snap peas**.
- Peel, then cut **shallot** into ¼-inch pieces.



Make shallot gravy

- Meanwhile, return the same pan to medium.
- Add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted.
- Add **shallots**. Cook, stirring occasionally, until golden-brown, 2-3 min.
- Sprinkle **Cream Sauce Spice Blend** into the pan. Cook, stirring constantly, until combined, 30 sec.
- Gradually whisk in ¾ **cup** (1 ¼ cups) **water** and **half the stock powder** (use all for 4 ppl). Cook, whisking occasionally, until **gravy** comes to a simmer.



Cook pork

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **pork** dry with paper towels. Season with **salt, pepper, smoked paprika** and **remaining Zesty Garlic Blend**.
- When the pan is hot, add **1 tbsp** (1 ½ tbsp) **butter**, then swirl the pan until melted.
- Add **pork**. Pan-fry until golden-brown, 1-2 min per side.
- Remove from heat.

If you've opted for **double pork chops**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **regular portion of pork chops**. Work in batches, if necessary.



Finish gravy and slice pork

- Simmer **gravy**, whisking occasionally, until thickened slightly, 1-2 min.
- Add **any pork drippings** to the pan with **gravy**, then season with **salt** and **pepper**, to taste.
- Thinly slice **pork**.



Finish roasting veggies and pork

- When **veggies** have roasted for 12-13 min, remove the baking sheet from the oven.
- Add **snap peas**. Season with **salt** and **pepper**, then drizzle **1 tsp** (2 tsp) **oil** over **snap peas**. Toss **veggies** to combine.
- Move **veggies** to one side, then arrange **pork** next to **veggies**. (**NOTE:** For 4 ppl, arrange pork on another baking sheet. Roast pork in the top of the oven and veggies in the middle of the oven.)
- Roast **pork** and **veggies** in the **top** of the oven until **veggies** are tender and **pork** is cooked through, 8-10 min.**
- Set **pork** aside to rest for 2-3 min.
- Carefully wipe the pan clean.



Finish and serve

- Divide **pork** and **veggies** between plates.
- Spoon **shallot gravy** over **pork**.

Dinner Solved!