



Smoky Bone-In Pork Chops

with Roasted Vegetables and Chimichurri Aioli

Special Plus 40 Minutes



Pork Chops, bone-in



Yellow Potato



Baby Tomatoes



Sweet Bell Pepper



Red Onion



Garlic, cloves



Parsley



Cilantro



Feta Cheese, crumbled



Mayonnaise



Red Wine Vinegar



Smoked Paprika-Garlic Blend



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HELLO CILANTRO

This versatile herb has a citrusy twist!

Start here

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

Bust out

3 Baking sheets, measuring spoons, parchment paper, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, bone-in	2	4
Yellow Potato	300 g	600 g
Baby Tomatoes	227 g	454 g
Sweet Bell Pepper	160 g	320 g
Red Onion	113 g	226 g
Garlic, cloves	2	4
Parsley	7 g	14 g
Cilantro	7 g	14 g
Feta Cheese, crumbled	¼ cup	½ cup
Mayonnaise	4 tbsp	8 tbsp
Red Wine Vinegar	1 tbsp	2 tbsp
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork to a minimum internal temperature of 71°C/160°F.

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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Roast potatoes

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt, pepper** and **half the Smoked Paprika-Garlic Blend**, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 23-25 min.



Cook pork

- Meanwhile, pat **pork** dry with paper towels. Season with **salt, pepper** and **remaining Smoked Paprika-Garlic Blend**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil**, then **pork**. (**NOTE:** Don't overcrowd the pan; cook pork in 2 batches for 4 ppl, using 1 tbsp oil per batch.) Pan-fry until golden, 1-2 min per side.
- Remove from heat, then transfer **pork** to another unlined baking sheet. Roast in the **top** of the oven until cooked through, 8-10 min.**
- When **pork** is done, transfer to a clean cutting board to rest for 3-5 min.



Prep

- Meanwhile, peel, then cut **onion** into ¼-inch slices.
- Core, then cut **pepper** into ¼-inch slices.
- Carefully pierce **tomatoes** with a fork.
- Finely chop **cilantro** and **parsley**.
- Peel, then mince or grate **garlic**.



Make chimichurri aioli

- Meanwhile, add **mayo, parsley, cilantro, vinegar, remaining garlic, ¼ tsp sugar** and **½ tbsp oil** (dbl both for 4 ppl) to a small bowl. Season with **salt and pepper**, to taste, then stir to combine.



Roast veggies

- Add **onions, peppers, tomatoes, half the garlic** and **½ tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt and pepper**, then toss to combine.
- Roast in the **middle** of the oven until **peppers and onions** are tender, 15-17 min.



Finish and serve

- Divide **pork, potatoes** and **veggies** between plates.
- Top **pork** with **half the chimichurri aioli**.
- Sprinkle **feta** over **potatoes** and **veggies**.
- Serve **remaining chimichurri aioli** alongside for dipping.

Dinner Solved!