



Smoky Pork Chops

with Cauliflower Bravas and Aioli

Optional Spice

Carb Smart

30 Minutes



Pork Chops, boneless



Cauliflower, florets



Sweet Bell Pepper



Garlic



Marinara Sauce



Chili Garlic Sauce



Smoked Paprika-Garlic Blend



Parsley



Mayonnaise

HELLO SALSA BRAVA

A smoky Spanish sauce, traditionally served over roasted potatoes!

Start here

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

Heat Guide for Step 5 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: 1 tsp
- Spicy: 2 tsp
- Extra-spicy: 1 tbsp

Bust Out

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

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Cauliflower, florets	285 g	570 g
Sweet Bell Pepper	160 g	320 g
Garlic	3 g	6 g
Marinara Sauce	½ cup	1 cup
Chili Garlic Sauce 🌶️	1 tbsp	2 tbsp
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Parsley	7 g	7 g
Mayonnaise	4 tbsp	8 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.

Carb Smart (50g or less) is based on a per serving calculation of the recipe's carbohydrate amount.

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Prep and make aioli

Cut **cauliflower** into bite-sized pieces. Core, then cut **pepper** into 1-inch pieces. Roughly chop **parsley**. Peel, then mince or grate **garlic**. Stir together **mayo** and **½ tsp garlic** in a small bowl.



Season veggies

Add **cauliflower, peppers** and **1 tbsp oil** (dbl for 4 ppl) to one side of a baking sheet. Season with **salt** and **pepper**, then toss to combine.



Pan-fry pork

Pat **pork** dry with paper towels. Season with **salt** and **pepper**, then sprinkle with **half the Smoked Paprika-Garlic Blend**. 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, 2-3 min per side. When **pork** is golden, transfer to the baking sheet with **veggies**. (NOTE: For 4 ppl, use separate baking sheets for the veggies and pork.)



Roast pork and veggies

Roast **pork** and **veggies** in the **middle** of the oven, until **veggies** are tender-crisp and **pork** is cooked through, 12-14 min. ** (NOTE: For 4 ppl, roast in the top and the middle of oven, rotating sheets halfway through.)



Make Brava sauce

While **pork** and **veggies** roast, heat the same pan (from step 3) over medium. Add **marinara, remaining garlic, remaining Smoked Paprika-Garlic Blend** and **1 tsp chili-garlic sauce**. (NOTE: Reference Heat Guide.) Cook, stirring occasionally, until heated through, 2-3 min. Season with **salt** and **pepper**.



Finish and serve

Thinly slice **pork**. Divide **Brava sauce** between plates. Arrange **pork** and **veggies** over **sauce**. Sprinkle **parsley** over top and serve **aioli** on the side, for dipping.

Dinner Solved!