



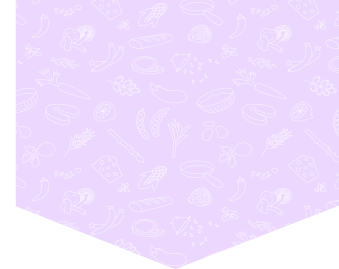
Smoky Pork Chops with Avocado Mango Salsa

Spiced Sweet Potato Rounds

FAMILY 30 Minutes



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!



Pork Chops, boneless



Avocado



Mango, chopped



Lime



Cilantro



Sweet Potato



Mayonnaise



Mexican Seasoning



Shallot

HELLO MEXICAN SPICE BLEND

Sweet, smoky, spicy and oh so good!

START HERE

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

Bust Out

2 Baking Sheets, Medium Bowl, Microplane/Zester, Measuring Spoons, Parchment Paper, Small Bowl, Large Non-Stick Pan, Paper Towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Avocado	1	2
Mango, chopped	85 g	170 g
Lime	1	1
Cilantro	7 g	14 g
Sweet Potato	340 g	680 g
Mayonnaise	4 tbsp	8 tbsp
Mexican Seasoning	1 tbsp	2 tbsp
Shallot	50 g	100 g
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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1. BAKE SWEET POTATOES

Cut sweet **potatoes** into ½-inch thick rounds. Toss **sweet potatoes** and **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Bake in the **middle** of the oven, flipping halfway through cooking, until golden-brown, 22-24 min.



4. 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, 2-3 min per side. When **pork** is golden, transfer to another baking sheet. Roast, in the **top** of the oven, until cooked through, 10-12 min.**



2. PREP

While **sweet potatoes** bake, cut **mango** into ¼-inch pieces. Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **remaining lime** into wedges. Roughly chop the **cilantro**. Peel, pit then cut **avocado** into ¼-inch pieces. Peel, then mince the **shallot**.



5. MAKE SALSA & SPICED MAYO

While the **pork chops** bake, stir together **mayo**, **lime zest**, **remaining Mexican Seasoning** and **1 tsp lime juice** (dbl for 4 ppl) in a small bowl. Season with **salt** and **pepper**. Combine the **avocado**, **shallot**, **mango**, **cilantro**, **1 tbsp oil**, **¼ tsp sugar** (dbl both for 4ppl) and **remaining lime juice** in a medium bowl.



3. PREP PORK

Pat **pork chops** dry with paper towels. Sprinkle over **half the Mexican Seasoning**, then season with **salt** and **pepper**. Set aside.



6. FINISH AND SERVE

Divide the **pork** and **sweet potatoes** between plates. Spoon the **salsa** over the **pork**. Serve with the **spiced mayo** for dipping. Squeeze over a **lime wedge** if desired.

Dinner Solved!