



Steakhouse-Style Pork Chops with Creamy Shallot Sauce

Calorie Smart

30 Minutes



Pork Chops,
boneless



Chicken Broth
Concentrate



Shallot



Yellow Potato



Green Beans



Montreal Steak Spice



Sour Cream



Parsley

HELLO MONTREAL STEAK SPICE

The perfect blend of spices for grilled steak, chicken and pork!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

2 Baking sheets, measuring spoons, measuring cups, large non-stick pan, paper towels

Ingredients

| | 2 Person | 4 Person |
|---------------------------|----------|----------|
| Pork Chops, boneless | 340 g | 680 g |
| Chicken Broth Concentrate | 1 | 2 |
| Shallot | 50 g | 100 g |
| Yellow Potato | 300 g | 600 g |
| Green Beans | 170 g | 340 g |
| Montreal Steak Spice | 1 tbsp | 2 tbsp |
| Sour Cream | 3 tbsp | 6 tbsp |
| Parsley | 7 g | 14 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.

Calorie Smart (650kcal or less) is based on a per serving calculation of the recipe's kilocalorie amount.

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Roast potatoes

Cut **potatoes** into ½-inch pieces. Toss **potatoes** with **half the Montreal Steak Spice** and **1 tbsp oil** on a baking sheet. Season with **salt**. Roast in the **middle** of the oven, tossing halfway through, until golden-brown, 25-28 min. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet. Bake in the middle and the bottom of the oven, rotating sheets halfway through cooking.)



Roast pork and green beans

Toss **green beans** with **1 tsp oil** (dbl for 4 ppl) on the other side of the baking sheet with the **pork**. Season with **salt** and **pepper**. Roast, in the **top** of the oven, until **green beans** are tender and **pork** is cooked through, 10-12 min.**



Prep

While **potatoes** cook, trim **green beans**. Peel, then finely chop **shallot**. Roughly chop **parsley**. Pat **pork** dry with paper towels. Season with **remaining Montreal Steak Spice**.



Make shallot sauce

While **pork** and **green beans** cook, heat the same pan (from step 3) over medium heat. When hot, add **1 tsp oil** (dbl for 4 ppl), then **shallots**. Cook, stirring often, until tender, 2-3 min. Stir in **¼ cup water** (dbl for 4 ppl) and **broth concentrate**. Cook, stirring often, until **sauce** thickens slightly, 1-2 min. Remove from heat, then stir in **sour cream**. Season with **salt** and **pepper**.



Sear pork

Heat a large non-stick pan over medium-high heat. When hot, add **1 tsp oil** (dbl for 4 ppl), then **pork**. Pan-fry, until golden, 2-3 min per side. When **pork** is golden, transfer to one side of another baking sheet.



Finish and serve

Sprinkle **half the parsley** over **green beans** and toss to combine. Thinly slice **pork**. Divide **pork, potatoes** and **green beans** between plates. Drizzle with **creamy shallot sauce** and sprinkle **remaining parsley** over **pork**.

Dinner Solved!