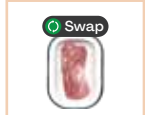




Honey-Garlic Pork Chops

with Potato Coins, Coleslaw and DIY Ranch

Family Friendly 25 - 35 Minutes



Pork Tenderloin
340 g | 680 g

Customized Protein **+** Add **↻** Swap or **×2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



Pork Chops, boneless
340 g | 680 g



Russet Potato
2 | 4



Coleslaw Cabbage Mix
170 g | 340 g



Garlic Spread
2 tbsp | 4 tbsp



Garlic Salt
1 tsp | 2 tsp



Mayonnaise
4 tbsp | 8 tbsp



White Wine Vinegar
1 tbsp | 2 tbsp



Sour Cream
1 | 2



Chives
7 g | 14 g



Honey
1 | 2

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.

Pantry items | Oil, sugar, salt, pepper

Cooking utensils | Baking sheet, large bowl, measuring spoons, parchment paper, small bowl

1



Prep and roast potato coins

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

- Cut **potatoes** into ¼-inch rounds. Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **half the garlic salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 24-27 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)

2



Prep and make coleslaw

- Meanwhile, thinly slice **chives**.
- Add **coleslaw mix**, **half the mayo**, **half the chives**, **2 tsp** (4 tsp) **vinegar** and **¼ tsp** (½ tsp) **sugar** to a large bowl. Season with **salt** and **pepper**, then combine.

3



Make DIY ranch

- Add **sour cream**, **remaining mayo**, **remaining chives**, **remaining vinegar** and **¼ tsp** (½ tsp) **sugar** to a small bowl. Season with **salt** and **pepper**, then combine.

4



Season and pan-fry pork

[Swap](#) | [Pork Tenderloin](#)

- Heat a large non-stick pan over medium.
- While the pan heats, pat **pork** dry with paper towels. Season with **remaining garlic salt** and **pepper**.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **pork**. Pan-fry until cooked through, 4-6 min per side.**

5



Baste pork chops

- Remove from heat.
- Add **honey** and **garlic spread**. Swirl pan until melted. Using a spoon, scoop up **some honey-garlic mixture**, then drizzle over **pork chops**. (**TIP:** This is called basting.)
- Flip **pork chops**, then repeat basting until **pork** is coated, 1 min.
- Cover and set aside to keep warm.

6



Finish and serve

- Divide **pork**, **potatoes** and **coleslaw** between plates.
- Drizzle **honey-garlic mixture** from the pan over **pork**.
- Serve **DIY ranch** alongside.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

4 | Season and pan-fry pork

[Swap](#) | [Pork Tenderloin](#)

If you've opted to get **pork tenderloin**, cut it crosswise into 1-inch slices, then cook in the same way the recipe instructs you to cook the **pork chops**.

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.