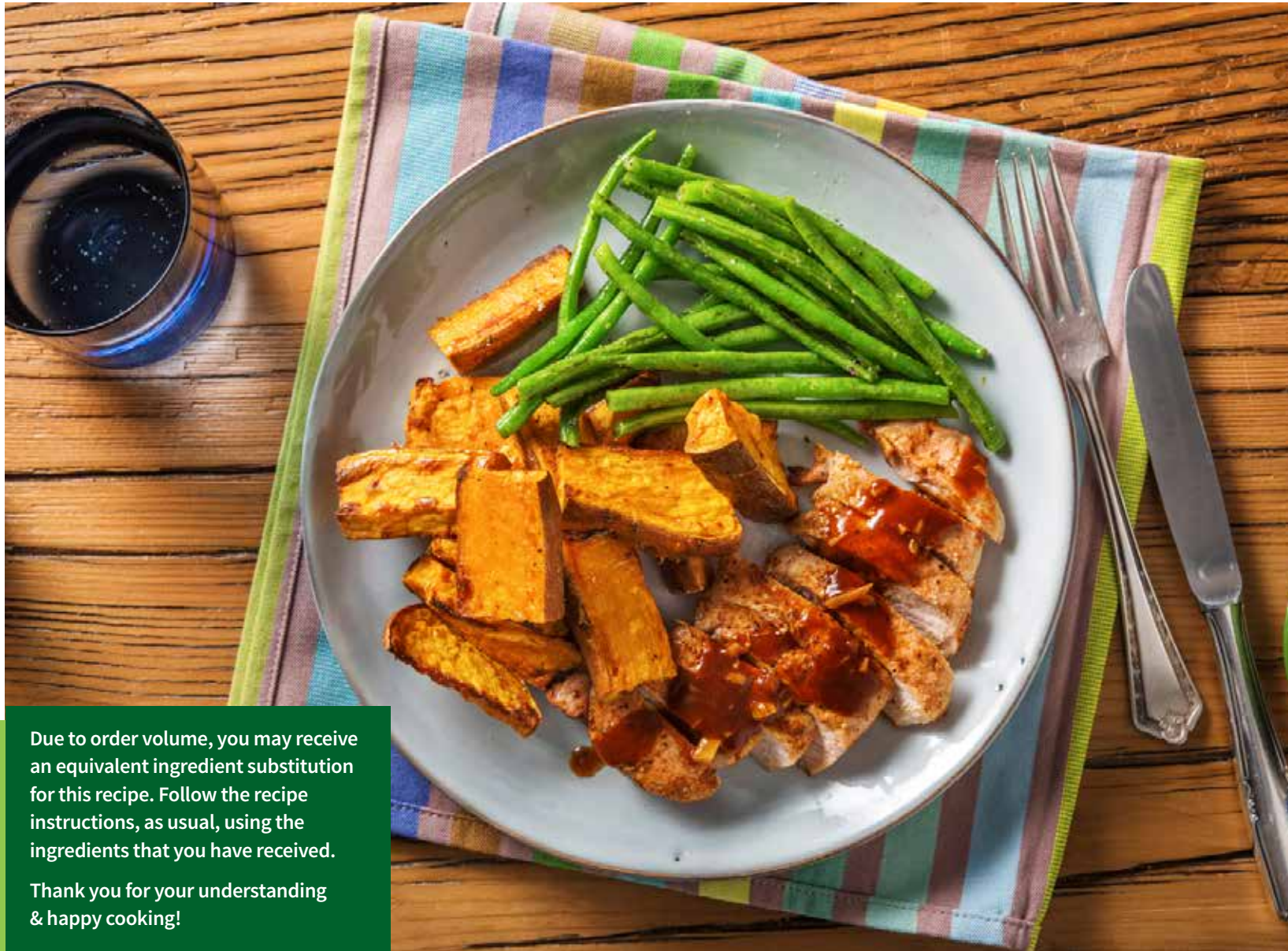




Dry Rub Pork Chops

with Green Beans and Roasted Sweet Potato

PRONTO 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
-  Sweet Potato, wedges
-  BBQ Seasoning
-  Brown Sugar
-  Garlic
-  Worcestershire Sauce
-  Green Beans
-  Chives
-  Sour Cream
-  BBQ Sauce

HELLO GREEN BEANS

It's green bean season, and we're highlighting these crispy bright veggies with a simple quick sauté

START HERE

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

Bust Out

Large Non-Stick Pan, 2 Baking Sheets, Aluminum Foil, Paper Towels, Silicone Brush, Small Bowl, Measuring Spoons, Small Pot, Parchment Paper

Ingredients

| | 2 Person | 4 Person |
|----------------------|----------|----------|
| Pork Chops, boneless | 340 g | 680 g |
| Sweet Potato, wedges | 340 g | 680 g |
| BBQ Seasoning 🍷 | 2 tbsp | 4 tbsp |
| Brown Sugar | 1 tbsp | 2 tbsp |
| Garlic | 3 g | 6 g |
| Worcestershire Sauce | 1 tbsp | 2 tbsp |
| Green Beans | 170 g | 340 g |
| Chives | 7 g | 14 g |
| Sour Cream | 6 tbsp | 12 tbsp |
| BBQ Sauce | ¼ cup | ½ cup |
| 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. ROAST SWEET POTATOES

Toss **sweet potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, until golden-brown, 22-24 min.



4. COOK BEANS

While **pork** roasts, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl) then **green beans**. Cook, stirring occasionally, until tender-crisp, 5-6 min. Season with **salt** and **pepper**.



2. COOK PORK

Pat **pork** dry with paper towels, then season with **salt** and **pepper**. On a foil-lined baking sheet, brush **1 tsp oil** (dbl for 4ppl) all over **pork**, then rub with **BBQ seasoning**. Roast in **top** of oven, until cooked through, 14-16 min.**



5. FINISH AND SERVE

In a small bowl, stir together **sour cream** and **chives**. Thinly slice **pork**. Divide **pork**, **sweet potatoes** and **green beans** between plates. Drizzle **BBQ sauce** over **pork**. Serve **chive sour cream** on the side, for dipping.



3. PREP & MAKE BBQ SAUCE

While **sweet potatoes** and **pork roast**, finely chop **chives**. Trim **green beans**. Peel, then mince or grate **garlic**. In a small pot, add **BBQ sauce**, **brown sugar**, **garlic**, **Worcestershire sauce** and **2 tbsp water** (dbl for 4 ppl). Heat the pot over medium-low heat. Cook, stirring often, until **sugar** has dissolved and **BBQ sauce** is warmed through, 2-3 min. Remove the pot from heat and set aside.

Dinner Solved!