



Grilled Greek-Style Pork Chops

with Roasted Potatoes and Salad

Grill

30 Minutes



Pork Chops,
boneless



Dill-Garlic Spice
Blend



Chicken Salt



Tzatziki



Yellow Potato



Feta Cheese,
crumbled



Mini Cucumber



Baby Tomatoes



Red Wine Vinegar



Mixed Olives



Spring Mix



Garlic, cloves

HELLO FETA CHEESE

A salty, briny cheese with a crumbly texture!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat the grill to 500°F over medium-high heat.

Bust out

Baking sheet, 2 medium bowls, measuring spoons, zester, box grater, large bowl, parchment paper, small bowl, whisk, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Dill-Garlic Spice Blend	1 tsp	2 tsp
Chicken Salt	1 tbsp	2 tbsp
Tzatziki	56 ml	113 ml
Yellow Potato	360 g	720 g
Feta Cheese, crumbled	¼ cup	½ cup
Mini Cucumber	132 g	264 g
Baby Tomatoes	113 g	227 g
Red Wine Vinegar	1 tbsp	2 tbsp
Mixed Olives	30 g	60 g
Spring Mix	56 g	113 g
Garlic, cloves	1	2
Unsalted Butter*	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
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 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.

Contact

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Roast potatoes

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **chicken salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, tossing halfway through, until golden-brown, 25-28 min. (**NOTE:** As soon as potatoes are done, proceed with step 5.)



Assemble salad

- When **pork** is done, add **vinegar**, **2 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **cucumber rounds**, **spring mix**, **tomatoes**, **olives** and **feta**. Toss to combine.



Prep and mix tzatziki

- Meanwhile, cut **one cucumber** into ¼-inch rounds (two for 4 ppl).
- Grate **remaining cucumber**.
- Roughly chop **olives**.
- Halve **tomatoes**.
- Peel, then mince or grate **garlic**.
- Add **grated cucumber**, **tzatziki** and **half the garlic** to a small bowl. Season with **pepper**, then stir to combine.



Coat potatoes

- Add **1 tbsp butter** (dbl for 4 ppl) and **remaining garlic** to another medium bowl.
- Add **hot potatoes**. Toss until **butter** is melted and **potatoes** are coated



Prep and grill pork

- Pat **pork** dry with paper towels.
- Add **pork**, **1 tbsp oil** (dbl for 4 ppl) and **Dill-Garlic Spice Blend** to a medium bowl. Season with **salt** and **pepper**, then toss to coat.
- Add **pork** to one side of the grill. Close lid and grill, flipping once, until cooked through, 4-6 min per side.**



Finish and serve

- Divide **pork**, **salad** and **potatoes** between plates.
- Serve **tzatziki** on the side for dipping.

Dinner Solved!