



Lemon-Pepper Pork Chops

with Lemony Braised Potatoes

35 Minutes



Pork Chops,
boneless



Yellow Potato



Spring Mix



Mini Cucumber



Lemon



Mayonnaise



Garlic, cloves



Feta Cheese,
crumbled



Chicken Stock
Powder



Lemon-Pepper
Seasoning

HELLO LEMON ZEST

Punch up the flavour of potatoes with a sprinkle of lemon zest!

Start here

Before starting, wash and dry all produce.

Garlic Guide for Step 5 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Extra: ¼ tsp

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Medium non-stick pan, measuring spoons, zester, aluminum foil, large bowl, small bowl, measuring cups, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Yellow Potato	350 g	700 g
Spring Mix	56 g	113 g
Mini Cucumber	66 g	132 g
Lemon	1	2
Mayonnaise	2 tbsp	4 tbsp
Garlic, cloves	1	2
Feta Cheese, crumbled	¼ cup	½ cup
Chicken Stock Powder	1 tbsp	2 tbsp
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
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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1 Prep and braise potatoes

- Cut **potatoes** into 1-inch pieces.
- Heat a medium non-stick pan (large pan for 4 ppl) over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **potatoes**. Arrange in a single layer.
- Add **1 cup** (1 ½ cups) **water**, **stock powder** and **1 tbsp** (2 tbsp) **butter**. Cover and bring to a boil. Cook, covered, for 10 min.
- Uncover and reduce heat to medium. Continue cooking until **water** is mostly absorbed, **potatoes** are tender and beginning to brown, 8-10 min.
- Remove from heat. Cover to keep warm.



4 Pan-fry pork

- Heat a large non-stick pan over medium heat.
- While the pan heats, pat **pork** dry with paper towels. Season with **salt** and **Lemon-Pepper Seasoning**.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **pork**. Pan-fry until golden-brown and cooked through, 4-6 min per side.**
- Remove from heat. Transfer **pork** to a cutting board. Loosely cover with foil and set aside to rest, 3-5 min.



2 Prep

- Meanwhile, thinly slice **cucumber** into rounds.
- Peel, then mince or grate **garlic**.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.



5 Make feta aioli

- Meanwhile, add **mayo**, **half the feta**, and **¼ tsp garlic** to a small bowl. (**NOTE:** Reference garlic guide.) Season with **pepper**, then stir to combine.



3 Assemble salad

- Add **2 tsp** (4 tsp) **lemon juice**, **¼ tsp** (½ tsp) **sugar** and **1 tbsp** (2 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **cucumbers** and **spring mix**. Do not toss until ready to serve.



6 Finish and serve

- When **potatoes** are done, add **lemon zest** and **remaining lemon juice**. Toss very gently to coat.
- Toss **salad** to combine.
- Thinly slice **pork**.
- Divide **pork**, **potatoes** and **salad** between plates.
- Sprinkle **remaining feta** over **salad**.
- Drizzle **any pork juices** and **lemony butter** from **potato** pan over **pork**.
- Serve **feta aioli** alongside for dipping.
- Squeeze a **lemon wedge** over top, if desired.

Dinner Solved!