



Lemon-Pepper Pork and Braised Potatoes

with Feta Aioli

35 Minutes

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or

*2 Double

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*2 Double



Pork Chops, boneless
680 g | 1360 g

↻ Swap



Tofu
1 | 2



Pork Chops, boneless
340 g | 680 g



Yellow Potato
350 g | 700 g



Spring Mix
56 g | 113 g



Carrot, julienned
56 g | 113 g



Lemon
1 | 2



Mayonnaise
2 tbsp | 4 tbsp



Garlic, cloves
1 | 2



Feta Cheese, crumbled
1/4 cup | 1/2 cup



Chicken Stock Powder
1 tbsp | 2 tbsp



Lemon-Pepper Seasoning
1 tbsp | 2 tbsp



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.

1



Prep and braise potatoes

- Before starting, wash and dry all produce.
- **Garlic Guide for Step 5:**
 - Mild: $\frac{1}{8}$ tsp ($\frac{1}{4}$ tsp)
 - Medium: $\frac{1}{4}$ tsp ($\frac{1}{2}$ tsp)
 - Extra: $\frac{1}{2}$ tsp (1 tsp)

- Cut **potatoes** into 1-inch pieces.
- Heat a medium non-stick pan (use large non-stick pan for 4 ppl) over medium-high heat.
- When hot, add $\frac{1}{2}$ **tbsp** (1 **tblsp**) **oil**, then **potatoes**. Arrange in a single layer.
- Add **1 cup** (1 $\frac{1}{2}$ cups) **water**, **stock powder** and **1 **tblsp**** (2 **tblsp**) **butter**.
- Cover and bring to a boil. Cook covered, 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 and cover.

2



Prep

- Meanwhile, peel, then mince or grate **garlic**.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.

3



Assemble salad

- Add **2 **tsp**** (4 **tsp**) **lemon juice**, $\frac{1}{4}$ **tsp** ($\frac{1}{2}$ **tsp**) **sugar** and **1 **tblsp**** (2 **tblsp**) **oil** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **carrots** and **spring mix**. Do not toss until ready to serve.

4



Pan-fry pork

×2 Double | **Pork Chops** | Swap | **Tofu**

- Heat a large non-stick pan over medium heat.
- While pan heats, pat **pork** dry with paper towels. Season with **salt** and **Lemon-Pepper Seasoning**.
- When pan is hot, add **1 **tblsp**** (2 **tblsp**) **oil**, then **pork**. Pan-fry until golden-brown and cooked through, 4-6 min per side. ** (**NOTE:** Don't crowd the pan. Work in batches, if necessary.)
- Remove from heat.
- Transfer **pork** to a cutting board. Cover loosely with foil and set aside to rest, 3-5 min.

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

5



Make feta aioli

- Meanwhile, add **mayo**, **half the feta** and $\frac{1}{4}$ **tsp** ($\frac{1}{2}$ **tsp**) **garlic** to a small bowl. (**NOTE:** Reference garlic guide.)
- Season with **pepper**, then stir to combine.

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.

Measurements within steps

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

4 | Pan-fry pork

×2 Double | **Pork Chops**

If you've opted for **double pork**, prepare, cook and plate it in the same way the recipe instructs you to prepare and cook the **regular portion of pork**. Work in batches, if necessary.

4 | Pan-fry tofu

Swap | **Tofu**

If you've opted to get **tofu**, pat dry with paper towels. Cut in half, parallel to the cutting board. (**NOTE:** You will have 2 tofu "steak" squares). Cook in the same way the recipe instructs you to cook the **pork**, until golden brown, 3-4 min per side. No need to rest **tofu** before slicing.



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