



Seared Southwest Pork Chops with Wedges and Green Beans

35 Minutes



Pork Chops,
boneless



Russet Potato



Green Beans



Shallot



Southwest Spice
Blend



BBQ Sauce

HELLO BBQ SAUCE

This sweet and smoky sauce adds depth to grilled and roasted dishes!

Start here

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

Bust out

Baking sheet, measuring spoons, parchment paper, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Russet Potato	460 g	920 g
Green Beans	170 g	340 g
Shallot	50 g	100 g
Southwest Spice Blend	2 tbsp	4 tbsp
BBQ Sauce	4 tbsp	8 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
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.

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Prep wedges

Cut **potatoes** into ½-inch wedges. Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. Season with **half the Southwest Spice Blend, salt and pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.)



Roast wedges

Roast **wedges** in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Prep pork

While **wedges** roast, pat **pork** dry with paper towels. Season with **remaining Southwest Spice Blend, salt and pepper**.



Cook pork

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **pork**. Pan-fry until golden brown, 1-2 min per side. Remove the pan from heat. Carefully remove the baking sheet with **wedges** from the oven, then push **wedges** to one side of the baking sheet. Transfer **pork** to the other side of the baking sheet. Spread **BBQ sauce** over tops of **pork**. Roast in the **middle** of the oven until **pork** is cooked through, 9-11 min.**



Cook green beans and shallots

While **pork** and **wedges** roast, trim, then halve **green beans**. Peel, then cut **shallot** into ¼-inch slices. Heat the same pan over medium. When hot, add **green beans** and **3 tbsp water** (dbl for 4 ppl). Cook, stirring occasionally, until **green beans** begin to soften, 3-4 min. Add **1 tbsp butter** (dbl for 4 ppl), then **shallots**. Cook, stirring often, until **green beans** and **shallots** are tender-crisp, 4-5 min. Season with **salt and pepper**.



Finish and serve

When **pork** is done, transfer to a cutting board to rest for 3-5 min, then thinly slice. Divide **pork**, any **sauce** from the baking sheet, **wedges** and **green beans** between plates.

Dinner Solved!