



Smart Paprika-Rubbed Pork Chops

with Garlic Roasted Veggies

Smart Meal

25 Minutes

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or

*2 Double

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*2 Double



Pork Chops, boneless
680 g | 1360 g



Pork Chops, boneless
340 g | 680 g



Cream Sauce Spice Blend
1 tbsp | 2 tbsp



Chicken Stock Powder
1/2 tbsp | 1 tbsp



Shallot
1 | 1



Zesty Garlic Blend
1 tbsp | 2 tbsp



Sugar Snap Peas
113 g | 227 g



Carrot
1 | 2



Smoked Paprika
1 tsp | 2 tsp



Red Potato
150 g | 300 g

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



Roast veggies and prep

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Peel, then cut **carrot** into ¼-inch rounds.
- Halve **potatoes** lengthwise, then cut into ¼-inch half-moons.
- Add **carrots, potatoes, half the Zesty Garlic Blend** and **1 tbsp (2 tbsp) oil** to a parchment-lined baking sheet. Season with **pepper**, then toss to coat.
- Roast in the **middle** of the oven until **veggies** slightly soften, 12-13 min.
- Meanwhile, trim **snap peas**.
- Peel, then cut **shallot** into ¼-inch pieces.

2



Cook pork

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **pork** dry with paper towels.
- Season with **salt, pepper, smoked paprika** and **remaining Zesty Garlic Blend**.
- When the pan is hot, add **1 tbsp (1 ½ tbsp) butter**, then swirl the pan until melted.
- Add **pork**. Pan-fry until golden-brown, 1-2 min per side. (**NOTE:** Pork will finish cooking in step 3).
- Remove from heat.

3



Finish roasting veggies and pork

- ***2 Double | Pork Chops**
- When **veggies** have roasted for 12-13 min, remove the baking sheet from the oven.
- Add **snap peas**. Season with **salt** and **pepper**, then drizzle **1 tsp (2 tsp) oil** over **snap peas**. Toss **veggies** to combine.
- Move **veggies** to one side, then arrange **pork** next to **veggies**. (**NOTE:** For 4 ppl, arrange pork on another baking sheet. Roast pork in the top of the oven and veggies in the middle of the oven.)
- Roast **pork** and **veggies** in the **top** of the oven until **veggies** are tender and **pork** is cooked through, 8-10 min.**
- Set **pork** aside to rest for 2-3 min.
- Carefully wipe the pan clean.

4



Make shallot gravy

- Meanwhile, return the same pan to medium.
- Add **1 tbsp (2 tbsp) butter**, then swirl the pan until melted.
- Add **shallots**. Cook, stirring occasionally, until golden-brown, 2-3 min.
- Sprinkle **Cream Sauce Spice Blend** into the pan. Cook, stirring constantly, until combined, 30 sec.
- Gradually whisk in **¾ cup (1 ¼ cups) water** and **half the stock powder** (use all for 4 ppl). Cook, whisking occasionally, until **gravy** comes to a simmer.

5



Finish gravy and slice pork

- Simmer **gravy**, whisking occasionally, until thickened slightly, 1-2 min.
- Add **any pork drippings** to the pan with **gravy**, then season with **salt** and **pepper**, to taste.
- Thinly slice **pork**.

6



Finish and serve

- Divide **pork** and **veggies** between plates.
- Spoon **shallot gravy** over **pork**.

3 | Finish roasting veggies and double 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.

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

