



# Smoky Pork Chops and Guacamole

with Spiced Sweet Potato Rounds

Spicy 30 Minutes



Pork Chops, boneless



Guacamole



Roma Tomato



Lime



Sweet Potato



Mayonnaise



Mexican Seasoning



Chipotle Sauce

HELLO MEXICAN SEASONING  
*Sweet, smoky, spicy and oh so good!*

## Start here

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

## Bust out

2 Baking sheets, medium bowl, measuring spoons, zester, parchment paper, small bowl, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Guacamole	6 tbsp	12 tbsp
Roma Tomato	160 g	320 g
Lime	1	1
Sweet Potato	340 g	680 g
Mayonnaise	2 tbsp	4 tbsp
Mexican Seasoning	1 tbsp	2 tbsp
Chipotle Sauce 🌶️	2 tbsp	4 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, peanut, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

Facebook Instagram Twitter Pinterest @HelloFreshCA



## Bake sweet potatoes

- Cut **sweet potatoes** into ½-inch rounds.
- Add **sweet potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Bake in the **middle** of the oven, flipping halfway through, until golden-brown, 22-24 min.



## Cook pork

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tsp oil** (dbl for 4 ppl), then **pork**. Pan-fry until golden, 2-3 min per side.
- When **pork** is golden, transfer to an unlined baking sheet.
- Roast in the **top** of the oven until cooked through, 10-12 min.\*\*



## Prep

- Meanwhile, cut **tomatoes** into ¼-inch pieces.
- Zest, then juice **half the lime** (whole lime for 4 ppl). Cut **any remaining lime** into wedges.



## Make toppings

- Meanwhile, stir together **mayo**, **lime zest**, **remaining Mexican Seasoning**, **chipotle sauce** and **1 tsp lime juice** (dbl for 4 ppl) in a small bowl.
- Add **tomatoes**, **remaining lime juice** and **guacamole** to a medium bowl. Season with **salt** and **pepper**, then stir to combine.



## Prep pork

- Pat **pork** dry with paper towels.
- Sprinkle with **half the Mexican Seasoning**, then season with **salt** and **pepper**.



## Finish and serve

- Divide **pork** and **sweet potatoes** between plates.
- Spoon **guacamole** over **pork**.
- Serve **spiced mayo** on the side for dipping.
- Squeeze a **lime wedge** over **pork**, if desired.

## Dinner Solved!