



More than Food

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Bone-In Pork Chops

with Shallot-Peppercorn Sauce, Butter-Braised Cabbage, and Crispy Potatoes

These bone-in chops will leave you feeling like you've just left a pricey Parisian bistro. Finished with a French-inspired peppercorn sauce, these juicy chops are total date-night material. Served with buttery cabbage and crispy potatoes, you'll be making this recipe for every special occasion.



45 min



level 3



nut free



gluten free



Bone-In Pork Chops



Yukon Potatoes



Shredded Green Cabbage



Shallot



Garlic



Sour Cream



Tricolor Peppercorns



Chicken Stock Concentrate



Tomato Paste

Ingredients

	2 People	4 People
Bone-In Pork Chops	2	4
Yukon Potatoes	12 oz	24 oz
Shredded Green Cabbage	4 oz	8 oz
Shallot	1	2
Garlic	2 cloves	4 cloves
Sour Cream 1)	1 T	2 T
Tricolor Peppercorns	1 T	2 T
Chicken Stock Concentrate	1	2
Tomato Paste	1 T	2 T
Butter* 1)	2 T	4 T
Olive Oil*	1 T	2 T

*Not Included

Allergens

1) Milk

Tools

Baking Sheet, Large Pan

Ruler

0 in ¼ in ½ in ¾ in 1 in

Nutrition per person Calories: 769 cal | Carbs: 43 g | Fat: 42 g | Protein: 54 g | Fiber: 6 g | Sodium: 372 mg



1 Preheat the oven to 400 degrees. Take the **pork chops** out of the refrigerator to come to room temperature. Cut the **potatoes** into $\frac{3}{4}$ -inch cubes then toss them on a baking sheet with drizzle of **olive oil** and a pinch of **salt** and **pepper**. Place the baking sheet in the oven for 25-30 minutes, tossing halfway through cooking, until the potatoes are golden brown and crispy.



2 Meanwhile, crush the **peppercorns** by pounding them with a pan or mallet inside a plastic bag until finely crushed. Mince the **shallot**. Mince or grate the **garlic**.

3 **Make the butter-braised cabbage:** heat **1 Tablespoon butter** in a large pan over medium heat. Add **half the garlic** to the pan and cook for 30 seconds, until fragrant. Add the **cabbage** to the pan and cook, tossing, for 3-4 minutes until softened. Add $\frac{1}{2}$ **cup water** to the pan and toss to combine. Simmer for 4-5 minutes until the liquid has evaporated and the cabbage is very tender. Season with **salt** and **pepper** then set aside, covered, to keep warm.



4 **Cook the pork chops:** heat a drizzle of **oil** in the same pan over high heat. Add the **pork chops** and sear for 4-5 minutes per side, until golden brown but not yet cooked through. Transfer the **pork chops** to the baking sheet in the oven with the **potatoes** for about 4-6 minutes, until cooked to desired doneness. Set the pork chops aside to rest for 5 minutes.



5 **Make the shallot-peppercorn sauce:** while the **pork** finishes cooking, add a drizzle of **oil**, the **shallot**, and the **remaining garlic** to the pan. Cook over medium heat for 1-2 minutes until slightly softened. Add **1 Tablespoon tomato paste** and the **crushed peppercorns** (to taste, we used about $\frac{1}{4}$ teaspoon) to the pan and stir to combine. Cook for another 1-2 minutes then stir in $\frac{1}{2}$ **cup water** and the **stock concentrate**. Scrape up any browned bits from the bottom of the pan then simmer for 2-3 minutes until thickened and reduced by half. Remove from the heat then stir in **1 Tablespoon sour cream** and **1 Tablespoon butter**. Taste and season with **salt** and **pepper**.

6 Plate the **butter-braised cabbage** and the **potatoes** and top with the **pork chops**. Drizzle the pork chops with the **shallot-peppercorn sauce** and enjoy!