

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes*



Green Beans



2 | 2 Scallions



10 oz | 20 oz Pork Chops



10.8 g | 21.6 g Brown Sugar Bourbon Seasoning

Apple



1 2 Chicken Stock Concentrate



11/2 TBSP | 3 TBSP Sour Cream Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

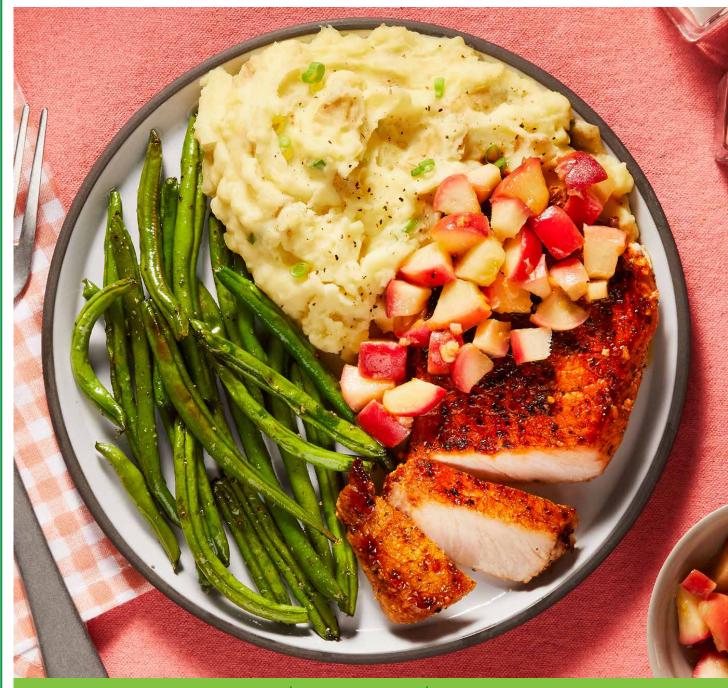
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BROWN SUGAR BOURBON SEASONING

A blend of savory smoke and sweetness

BROWN SUGAR BOURBON PORK CHOPS

with Apple Pan Sauce, Scallion Mashed Potatoes & Green Beans



PREP: 10 MIN COOK: 35 MIN CALORIES: 610



MASH MASTER

Our trick for the creamiest-ever mashed potatoes? Always save a scoop of potato cooking liquid before draining. Adding a few splashes of that starchy liquid while mashing helps your potatoes reach a smooth consistency.

BUST OUT

- Medium pot
- Large pan
- Strainer
- Baking sheet
- Paper towels
- Potato masher
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
 Contains: Milk

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1 COOK POTATOES

- Adjust rack to middle position and preheat oven to 425 degrees. Wash and dry produce.
- Dice potatoes into ½-inch pieces.
 Place in a medium pot with enough salted water to cover by 2 inches.
 Bring to a boil and cook until tender, 15-20 minutes.
- Reserve ½ cup potato cooking liquid, then drain and return potatoes to pot.
- Keep covered off heat until ready to mash in step 5.



2 COOK PORK

- While potatoes cook, pat pork* dry with paper towels. Season all over with Brown Sugar Bourbon Seasoning.
- Heat a drizzle of oil in a large pan over medium-high heat. Add pork and cook until browned and cooked through,
 4-6 minutes per side. TIP: If the pork begins to brown too quickly, reduce heat to medium.
- Turn off heat; transfer pork to a plate. Wipe out pan.



3 ROAST BEANS & PREP

- While pork cooks, trim green beans if necessary. Toss on a baking sheet with a drizzle of olive oil, salt, and pepper.
- Roast on middle rack until lightly browned. 12-15 minutes.
- Meanwhile, halve, core, and dice apple into ¼-inch pieces. Trim and thinly slice scallions, separating whites from greens.



4 MAKE PAN SAUCE

- Melt 1 TBSP butter (2 TBSP for 4 servings) in pan used for pork over medium-high heat. Add apple and scallion whites; season with salt and pepper. Cook, stirring occasionally, until golden, 4-6 minutes.
- Stir in stock concentrate, ½ cup water (¾ cup for 4), and ½ tsp sugar (1 tsp for 4). Cook until sauce has thickened and apple is tender, 5-7 minutes.
- In the last 2 minutes, return pork to pan until warmed through. Season with salt and pepper. Turn off heat.



- Mash potatoes until mostly smooth.
- Stir in scallion greens, sour cream, 1 TBSP butter (2 TBSP for 4 servings), and a splash of reserved potato cooking liquid. Season with salt and pepper. TIP: If needed, add more potato cooking liquid a splash at a time until potatoes are smooth and creamy.



6 SERVE

 Divide pork, mashed potatoes, and green beans between plates. Top pork with apple pan sauce and serve.