



BROWN SUGAR BOURBON PORK CHOPS

with Apple Pan Sauce, Scallion Mashed Potatoes & Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



6 oz | 12 oz
Green Beans



1 | 1
Apple



2 | 2
Scallions



10 oz | 20 oz
Pork Chops



10.8 g | 21.6 g
Brown Sugar
Bourbon Seasoning



1 | 2
Chicken Stock
Concentrate



1½ 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.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chicken Cutlets

Calories: 570



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 610



HELLO

BROWN SUGAR BOURBON SEASONING

A blend of savory smoke and sweetness

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.



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.

↺ Use pan used for chicken here.



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.

↺ Swap in **chicken*** for pork; cook until cooked through, 3-5 minutes per side. Turn off heat; transfer to a plate. Wipe out pan.



5 MASH POTATOES

- 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.**



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.



6 SERVE

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

*Pork is fully cooked when internal temperature reaches 145°.

↺ *Chicken is fully cooked when internal temperature reaches 165°.