

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes*





2 | 2 Scallions





Chicken Stock Concentrate



Green Beans



10 oz | 20 oz Pork Chops



Apple

10.8 g | 21.6 g Brown Sugar Bourbon Seasoning



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.



HelloCustom

2 PERSON | 4 PERSON

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

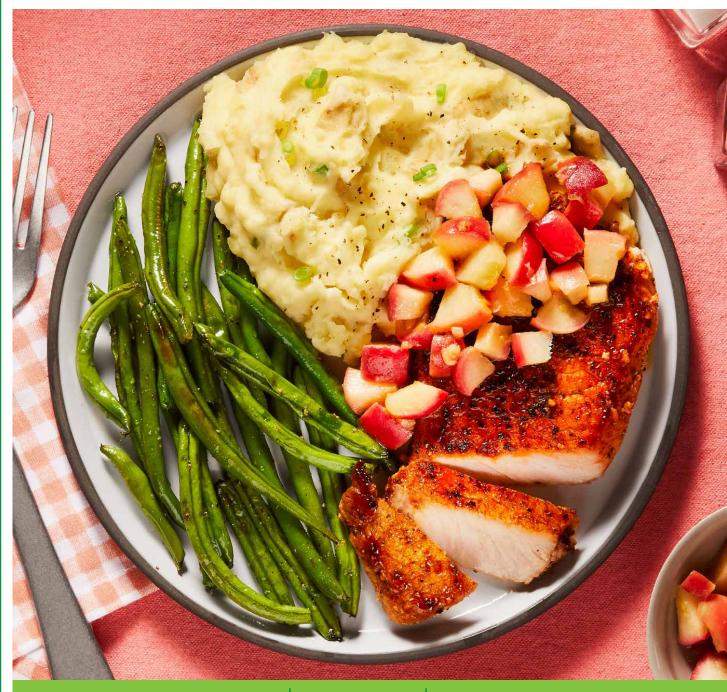


10 oz | 20 oz S Chicken Cutlets



BROWN SUGAR BOURBON PORK CHOPS

with Apple Pan Sauce, Scallion Mashed Potatoes & Green Beans



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

• Large pan

Baking sheet

- Medium pot
- Strainer
- Paper towels
- Potato masher
- Kosher salt
- · Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)
- Sugar (1/2 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 1/2-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 1/2 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.
- Swap in **chicken*** for pork; cook until cooked through, 3-5 minutes per side. Turn off heat: transfer 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 1/4-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. 1/2 cup water (3/4 cup for 4), and 1/2 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 creamv.



6 SERVE

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



Use pan used for chicken here.