

# **INGREDIENTS**

2 PERSON | 4 PERSON



Potatoes\*



**Button Mushrooms** 



Scallions



10 oz | 20 oz Pork Chops



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



5 tsp | 10 tsp Balsamic Vinegar



Mushroom Stock Concentrate



\*The ingredient you received may be a different color.



# **HelloCustom**

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







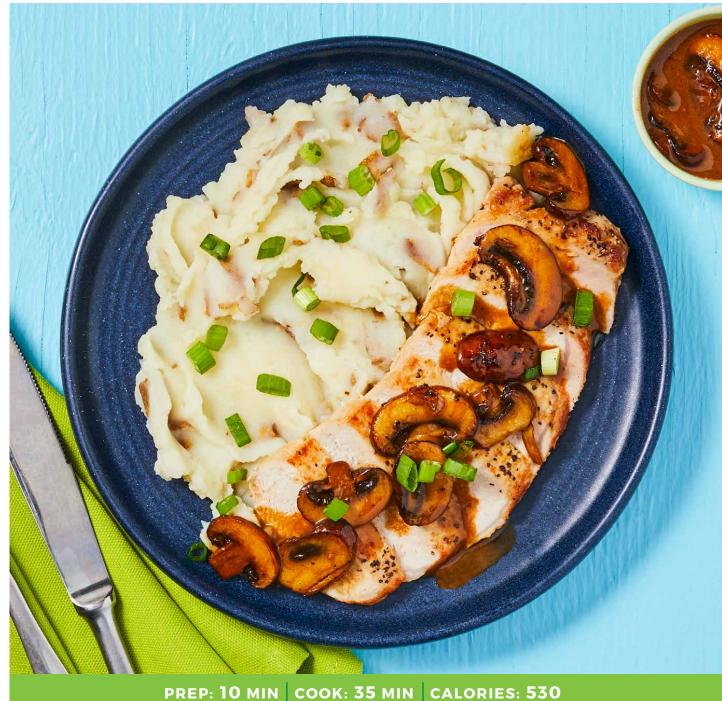
10 oz | **20 oz** Beef Tenderloin Steak

Galories: 490

G Calories: 570

# PORK CHOPS WITH BALSAMIC MUSHROOM SAUCE

plus Mashed Potatoes & Scallions





# HELLO

#### **SOUR CREAM**

A dollop adds tangy flavor and lusciously creamy texture to vour mash.

# LET IT BE

Let the pork stand for at least 5 minutes after cooking. The extra time before slicing gives the juices a chance to redistribute, keeping the meat moist.

# **BUST OUT**

- Medium pot
- Large pan
- Strainer
- Aluminum foil
- Paper towels
- Potato masher
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (1/2 tsp | 1 tsp)
- Butter (11/2 TBSP | 3 TBSP) Contains Milk

#### **GET SOCIAL**

Share your #HelloFreshPics with us @HelloFresh

> (646) 846-3663 HelloFresh.com

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

- \$\text{Chicken is fully cooked when internal temperature}
- \*Beef is fully cooked when internal temperature reaches 145°



# 1 COOK POTATOES

- · Wash and dry produce.
- Dice **potatoes** into ½-inch pieces.
- Place potatoes 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. Return potatoes to pot; cover to keep warm.



#### 2 PREP

• While potatoes cook, trim and thinly slice mushrooms (skip if your mushrooms are pre-sliced!). Trim and thinly slice scallions, separating whites from greens.



# **3 COOK PORK**

- Pat pork\* dry with paper towels and season all over with salt and pepper.
- 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.
- Turn off heat; transfer to a cutting board and tent with foil to keep warm. Wipe out pan.
- Swap in **chicken\*** or **beef\*** for pork; cook chicken until cooked through, 3-5 minutes per side, or cook beef to desired doneness, 4-7 minutes per side.



#### **4 MASH POTATOES**

• To pot with **potatoes**, add **sour cream** and 1/2 TBSP butter (1 TBSP for 4 servings); mash until smooth, adding splashes of reserved potato cooking liquid as needed.



#### **5 MAKE SAUCE**

- Heat a **drizzle of oil** in pan used for pork over medium heat. Add mushrooms and scallion whites: cook, stirring occasionally. until browned and slightly crispy, 5-7 minutes. Season with salt and pepper.
- Add vinegar, stock concentrate, ¼ cup water, 1 TBSP butter, and 1/2 tsp sugar (½ cup water, 2 TBSP butter, and 1 tsp sugar for 4 servings); cook, stirring, until mushrooms are coated and sauce has thickened slightly, 1-2 minutes. TIP: If sauce seems too thick, stir in more water 1 TBSP at a time.



• Slice pork crosswise.

**6 FINISH & SERVE** 

- Divide pork and mashed potatoes between plates. Spoon mushroom sauce over pork and garnish with scallion greens. Serve.
- Slice **chicken** or **beef** against the grain.