



PORK CHOPS WITH BALSAMIC MUSHROOM SAUCE

plus Mashed Potatoes & Scallions

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



4 oz | 8 oz
Button Mushrooms



2 | 4
Scallions



10 oz | 20 oz
Pork Chops



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



5 tsp | 10 tsp
Balsamic Vinegar



1 | 2
Mushroom Stock
Concentrate



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



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If you chose to modify your meal, follow the
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10 oz | 20 oz
Chicken Cutlets

Calories: 490



10 oz | 20 oz
Beef Tenderloin
Steak

Calories: 570



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 530



HELLO

SOUR CREAM

A dollop adds tangy flavor and lusciously creamy texture to your 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 (½ tsp | 1 tsp)
 - Butter (1½ TBSP | 3 TBSP)
Contains: Milk

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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 **½ cup potato cooking liquid**, then drain. Return potatoes to pot; cover to keep warm.



4 MASH POTATOES

- To pot with **potatoes**, add **sour cream** and **½ TBSP butter** (1 TBSP for 4 servings); mash until smooth, adding **splashes of reserved potato cooking liquid** as needed.



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.



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 **½ 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.**

Use pan used for chicken or beef here.



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.



6 FINISH & SERVE

- Slice **pork** crosswise.
- 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.

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

• Chicken is fully cooked when internal temperature reaches 165°.

• Beef is fully cooked when internal temperature reaches 145°.