



BROWN SUGAR BOURBON PORK CHOPS

with Apple Pan Sauce, Scallion Mashed Potatoes & Brussels Sprouts

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



8 oz | 16 oz
Brussels Sprouts



1 | 2
Apple



2 | 4
Scallions



10 oz | 20 oz
Pork Chops



10.8 g | 21.6 g
McCormick Grill
Mates 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: 620



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 650



MCCORMICK GRILL MATES BROWN SUGAR BOURBON SEASONING

Achieve the status of grill master. Our distinctive blend of brown sugar, bourbon, red pepper, garlic, onion, and salt is perfect for pork, seafood, chicken and steak.



HELLO

BROWN SUGAR BOURBON SEASONING

Smoky sweetness adds mouthwatering flavor to pork chops.

ALL FLAT & MORE

Arrange your Brussels sprouts cut sides down. Trust us—the more surface area there is for browning, the crispier and tastier the sprouts.

BUST OUT

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

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



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.



4 MAKE PAN SAUCE

- Heat **1 TBSP butter** (2 TBSP for 4 servings) and a **drizzle of oil** 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 of cooking, return **pork** to pan until warmed through. Season with **salt** and **pepper**. Turn off heat.

🔄 Use pan used for chicken here.



2 ROAST SPROUTS & PREP

- While potatoes cook, trim and halve **Brussels sprouts** lengthwise. Toss on a baking sheet with a **drizzle of olive oil**, **salt**, and **pepper**. Roast on middle rack until lightly browned, 20-25 minutes.
- Meanwhile, halve, core, and dice **apple** into ¼-inch pieces. Trim and thinly slice **scallions**, separating whites from greens.



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**. Keep covered until ready to serve. **TIP: If needed, add more reserved potato cooking liquid a splash at a time until potatoes are smooth and creamy.**



3 COOK PORK

- Pat **pork*** dry with paper towels and season all over with **McCormick Grill Mates 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 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.



6 SERVE

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