

## **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.



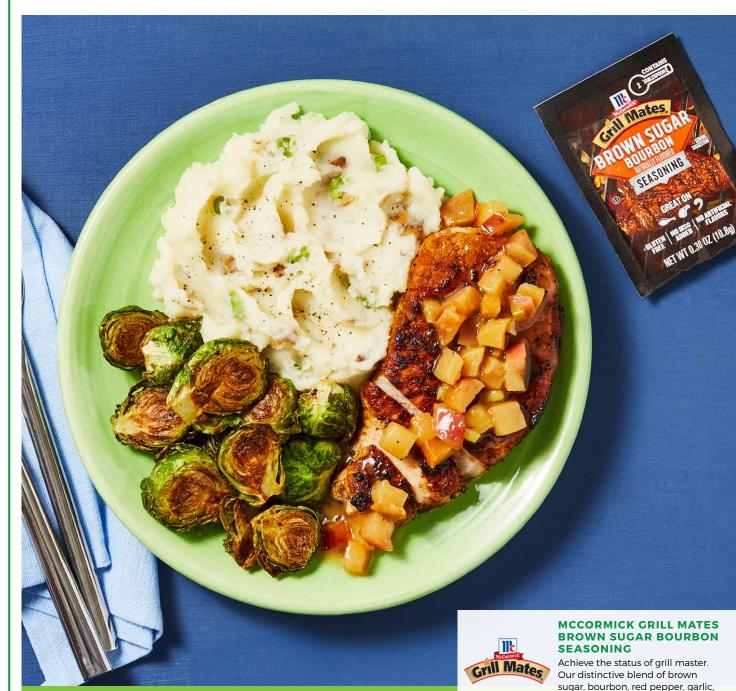
10 oz | 20 oz S Chicken Cutlets



PREP: 10 MIN

# **BROWN SUGAR BOURBON PORK CHOPS**

with Apple Pan Sauce, Scallion Mashed Potatoes & Brussels Sprouts



COOK: 35 MIN CALORIES: 650

3

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**

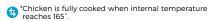
- Medium pot
- Paper towels
- Strainer
- Large pan
- · Baking sheet
- · Potato masher
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Cooking oil (2 tsp | 2 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)

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





#### 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 1/2 cup potato cooking liquid, then drain and return potatoes to pot. Keep covered off heat until ready to mash.



### **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 1/4-inch pieces. Trim and thinly slice **scallions**, separating whites from greens.



#### **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.



#### **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. 1/2 cup water (34 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 of cooking, 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. 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.



#### 6 SERVE

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



Use pan used for chicken here.