

INGREDIENTS

2 PERSON | 4 PERSON



Potatoes*



2 | 2 Scallions



Chicken Stock Concentrate



8 oz | 16 oz Broccoli



10 oz | 20 oz Pork Chops



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 Chicken Cutlets



BROWN SUGAR BOURBON PORK CHOPS

with Apple Pan Sauce, Scallion Mashed Potatoes & Broccoli



PREP: 10 MIN COOK: 35 MIN CALORIES: 630



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

- Medium pot
- Large pan
- Strainer Paper towels
- · Baking sheet · 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

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals. triple the amounts in the 2-person recipe.)

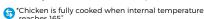
For HelloCustom nutritional information, please refer to HelloFresh.com.

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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 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.





3 ROAST BROCCOLI & PREP

- While pork cooks, cut broccoli into bitesize pieces if necessary. Toss on a baking sheet with a drizzle of olive oil, salt. and **pepper**. Roast on middle rack until lightly browned, 15-20 minutes.
- Meanwhile, halve, core, and dice apple into 1/4-inch pieces. Trim and thinly slice scallions, separating whites from greens.



- 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 creamy.



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

Use pan used for chicken here.