



# PORK CHOPS WITH APPLE & ONION PAN SAUCE

plus Creamy Mashed Potatoes & Roasted Carrots

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



12 oz | 24 oz  
Carrots



1 | 2  
Onion



1 | 2  
Apple



2 Cloves | 4 Cloves  
Garlic



10 oz | 20 oz  
Pork Chops



1 tsp | 2 tsp  
Dried Thyme



1 TBSP | 2 TBSP  
Fry Seasoning



1 | 2  
Chicken Stock  
Concentrate



1/2 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  
OR GIVE US A CALL AT (646) 846-3663.

\*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: 750



PREP: 15 MIN | COOK: 35 MIN | CALORIES: 800



HELLO

### APPLE & ONION PAN SAUCE

Savory-sweet, succulent perfection—pork and apples are a classic pairing!

#### WE'RE BIASED

The knife technique we use in Step 2 (aka bias cut) maximizes surface area so carrots get extra caramelized in the oven.

#### BUST OUT

- Medium pot
- Paper towels
- Strainer
- Large pan
- Peeler
- Potato masher
- Baking sheet

- Kosher salt
  - Black pepper
  - Cooking oil (5 tsp | 5 tsp)
  - Sugar (1 tsp | 2 tsp)
  - Butter (3 TBSP | 6 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.

#### HOW WAS YOUR MEAL?



Scan here to rate your recipe!



Share your #HelloFreshPics with us @HelloFresh



#### 1 COOK POTATOES

- Adjust rack to top 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, 10-12 minutes.
- Reserve **1 cup potato cooking liquid**, then drain and return potatoes to pot. Keep covered off heat until ready to mash in Step 4.



#### 4 MASH POTATOES

- While pork cooks, to pot with **potatoes**, add **sour cream** and **2 TBSP butter** (4 TBSP for 4 servings). Mash until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed. Taste and season with **salt** and **pepper**.
- Keep covered until ready to serve.



#### 2 ROAST CARROTS & FINISH PREP

- Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces.
- Toss carrots on a baking sheet with a **large drizzle of oil**. Season with **salt** and **pepper**. Roast on top rack until tender, 20-25 minutes.
- Meanwhile, halve, core, and thinly slice **apple**. Halve, peel, and thinly slice **onion**. Peel and mince or grate **garlic**.



#### 5 MAKE APPLE & ONION SAUCE

- Heat **1 TBSP butter** (2 TBSP for 4 servings) and a **drizzle of oil** in pan used for pork over medium heat. Add **apple, onion, remaining Fry Seasoning, 1 tsp sugar** (2 tsp for 4), **salt**, and **pepper**. Cook, stirring, until softened, 3-4 minutes.
- Add **garlic, stock concentrate**, and **½ cup water** (1 cup for 4). Simmer until saucy and slightly thickened, 2-3 minutes. **TIP: If sauce seems too thick, stir in splashes of water as needed.**



#### 3 COOK PORK

- Pat **pork\*** dry with paper towels and season all over with **thyme, half the Fry Seasoning** (you'll use the rest later), **salt**, and **pepper**.
- Heat a **large 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: Reduce heat if browning too quickly.**
- Turn off heat; transfer pork to a cutting board. Wipe out pan and let cool slightly.



Swap in **chicken\*** for pork. Cook until browned and cooked through, 3-5 minutes per side.



#### 6 FINISH & SERVE

- Slice **pork** crosswise.
- Divide **roasted carrots** and **mashed potatoes** between shallow bowls in separate sections. Top mashed potatoes with pork. Spoon **apple and onion sauce** over pork. Serve.



Slice **chicken** crosswise.

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

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