

INGREDIENTS

2 PERSON | 4 PERSON



Potatoes*



Button Mushrooms



Scallions



10 oz | 20 oz Pork Chops



1½ TBSP | 3 TBSP Sour Cream Contains: Milk



5 tsp | 10 tsp Balsamic Vinegar



Mushroom Stock Concentrate



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

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



10 oz | 20 oz Chicken Cutlets



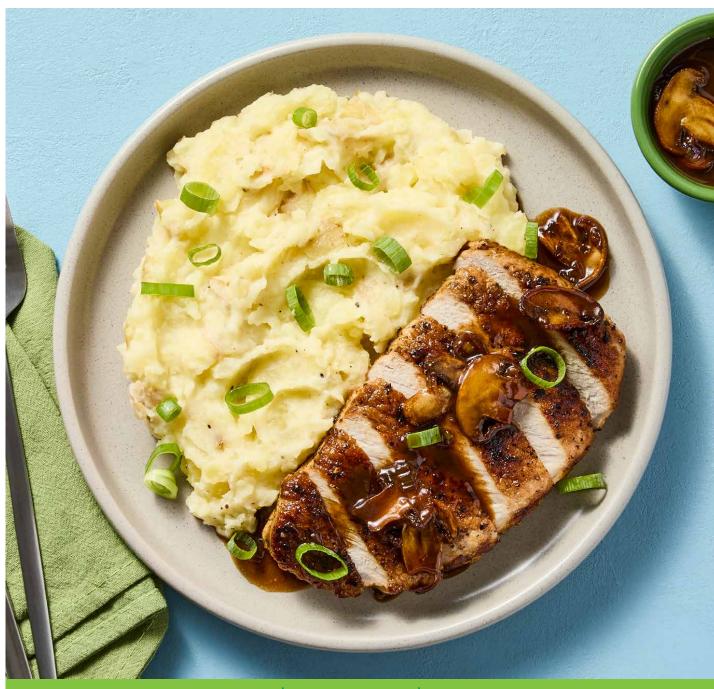
10 oz | **20 oz** Beef Tenderloin

G Calories: 490

Calories: 570

PORK CHOPS WITH BALSAMIC MUSHROOM SAUCE

plus Mashed Potatoes & Scallions



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 iuices a chance to redistribute. keeping the meat moist.

BUST OUT

Large pan

Aluminum foil

· Potato masher

- Medium pot
- Strainer
- Paper towels
- Kosher salt Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (1/2 tsp | 1 tsp)
- Butter (11/2 TBSP | 3 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

- · 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 1/2 cup potato cooking liquid, then drain. Return potatoes to pot; cover to keep warm.



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.



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.



4 MASH POTATOES

• To pot with potatoes, add sour cream and 1/2 TBSP butter (1 TBSP for 4 servings); mash until smooth, adding splashes of reserved potato cooking liquid as needed.



- Heat a **drizzle of oil** in pan used for pork over medium heat. Add mushrooms and until browned and slightly crispy,
- Add vinegar, stock concentrate, ¼ cup water, 1 TBSP butter, and 1/2 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



Slice **chicken** or **beef** against the grain.

6 FINISH & SERVE

• Divide pork and mashed potatoes

over pork and garnish with scallion

between plates. Spoon mushroom sauce

• Slice pork crosswise.

greens. Serve.

- **5 MAKE SAUCE**
- scallion whites; cook, stirring occasionally, 5-7 minutes. Season with salt and pepper.
- sauce seems too thick, stir in more water 1 TBSP at a time.



Use pan used for chicken or beef here.

(5) *Chicken is fully cooked when internal temperature reaches 165°. § *Beef is fully cooked when internal temperature reaches 145°

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