



PORK CHOPS WITH BALSAMIC MUSHROOM SAUCE

plus Mashed Potatoes & Scallions

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



4 oz | 8 oz
Button Mushrooms



2 | 4
Scallions



10 oz | 20 oz
Pork Chops



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



5 tsp | 10 tsp
Balsamic Vinegar



1 | 2
Mushroom Stock
Concentrate



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*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

Calories: 490



10 oz | 20 oz
Beef Tenderloin
Steak

Calories: 570



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 juices a chance to redistribute, keeping the meat moist.

BUST OUT

- Medium pot
- Strainer
- Paper towels
- Large pan
- Aluminum foil
- Potato masher

- Kosher salt
 - Black pepper
 - Cooking oil (2 tsp | 2 tsp)
 - Sugar (½ tsp | 1 tsp)
 - Butter (1½ 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.

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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 ½ cup potato cooking liquid, then drain. Return potatoes to pot; cover to keep warm.



4 MASH POTATOES

- To pot with potatoes, add sour cream and ½ TBSP butter (1 TBSP for 4 servings); mash until smooth, adding splashes of reserved potato cooking liquid as needed.



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.



5 MAKE SAUCE

- Heat a drizzle of oil in pan used for pork over medium heat. Add mushrooms and scallion whites; cook, stirring occasionally, until browned and slightly crispy, 5-7 minutes. Season with salt and pepper.
- Add vinegar, stock concentrate, ¼ cup water, 1 TBSP butter, and ½ 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 sauce seems too thick, stir in more water 1 TBSP at a time.



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.



6 FINISH & SERVE

- Slice pork crosswise.
- Divide pork and mashed potatoes between plates. Spoon mushroom sauce over pork and garnish with scallion greens. Serve.

- Slice chicken or beef against the grain.

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

• Chicken is fully cooked when internal temperature reaches 165°.

• Beef is fully cooked when internal temperature reaches 145°.

• Use pan used for chicken or beef here.

