



SPEEDY BROWN SUGAR BOURBON PORK CHOPS

with Apple Pan Sauce, Scallion Mashed Potatoes & Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



8 oz | 16 oz
Grilled Pork Chops



1 | 2
Brown Sugar
Bourbon Seasoning



6 oz | 12 oz
Green Beans



1 | 1
Apple



2 | 2
Scallions



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

*The ingredient you received may be a different color.

HELLO

BROWN SUGAR BOURBON SEASONING

A blend of savory smoke and sweetness



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 570



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
 - Baking sheet
 - Paper towels
 - Potato masher
 - Kosher Salt
 - Black Pepper
 - Cooking Oil
 - Olive Oil
 - Sugar
 - Butter
- 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?



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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 **½ cup potato cooking liquid**, then drain and return potatoes to pot.
- Keep covered off heat until ready to mash in Step 5.



4 MAKE PAN SAUCE

- 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**, **½ cup water** (¾ cup for 4), and **½ 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.



2 ROAST BEANS & PREP

- While potatoes cook, trim **green beans** if necessary. Toss on a baking sheet with a **drizzle of olive oil, salt, and pepper**.
- Roast on middle rack until lightly browned, 12-15 minutes.
- Meanwhile, halve, core, and dice **apple** into ¼-inch pieces. Trim and thinly slice **scallions**, separating whites from greens.



5 MASH POTATOES

- 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.**



3 COOK PORK

- While beans roast, pat **pork** dry with paper towels. Season all over with **Brown Sugar Bourbon Seasoning**.
- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add pork; cook until browned and warmed through, 3-4 minutes, flipping halfway through.
- Turn off heat; transfer pork to a plate. Wipe out pan.



6 SERVE

- Divide **pork, mashed potatoes, and green beans** between plates. Top pork with **apple pan sauce** and serve.