



# PORK CHOPS & APPLE ROSEMARY PAN SAUCE

with Mashed Potatoes & Roasted Brussels Sprouts

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 1  
Apple



¼ oz | ¼ oz  
Rosemary



1 | 2  
Chicken Stock Concentrate



2 tsp | 2 tsp  
Dijon Mustard



8 oz | 16 oz  
Brussels Sprouts



12 oz | 24 oz  
Potatoes\*



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



10 oz | 20 oz  
Pork Chops



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\*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: 590



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 620





HELLO

### APPLE ROSEMARY PAN SAUCE

Sweet, savory, and oh-so-aromatic—the perfect pork topper

### SPROUTS HONOR

Arranging your Brussels sprouts cut sides down = more surface area for browning, which means crispier, tastier veggies.

### BUST OUT

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

- Kosher salt
  - Black pepper
  - Olive oil (1 TBSP | 1 TBSP)
  - Sugar (1 tsp | 2 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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### 1 PREP & COOK APPLE

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Halve and core **apple**; dice one half into ¼-inch pieces (**dice whole apple for 4 servings**). Strip **rosemary leaves** from stems; roughly chop leaves until you have 1 tsp (**2 tsp for 4**).
- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **diced apple** and **chopped rosemary**. Cook, stirring occasionally, until apple is slightly softened, 4-6 minutes.



### 4 MAKE MASHED POTATOES

- While Brussels sprouts roast, 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 potatoes are tender, 15-20 minutes.
- Reserve **½ cup potato cooking liquid**, then drain and return potatoes to pot.
- Mash with **sour cream**, **1 TBSP butter (2 TBSP for 4 servings)**, **salt**, and **pepper** until smooth, adding splashes of reserved potato cooking liquid as needed.
- Keep covered off heat until ready to serve.



### 2 MAKE SAUCE

- Stir **stock concentrate**, **½ cup water (¾ cup for 4 servings)**, and **1 tsp sugar (2 tsp for 4)** into pan with **apple mixture**. Bring to a simmer, then reduce heat to medium. Cook until apple is tender and liquid has reduced, 8-10 minutes.
- Turn off heat; stir in **half the mustard (all for 4)** and **1 TBSP butter (2 TBSP for 4)** until melted and combined. Season with **salt** and **pepper**.
- Transfer to a medium microwave-safe bowl and cover to keep warm. Wash out pan.



### 5 COOK PORK

- While potatoes cook, pat **pork\*** dry with paper towels; season all over with **salt** and **pepper**.
  - Heat a **drizzle of olive oil** in pan used for sauce over medium-high heat. Add pork and cook until browned and cooked through, 4-6 minutes per side.
- 🔄 Swap in **chicken\*** for pork; cook until cooked through, 3-5 minutes per side.



### 3 ROAST SPROUTS

- Meanwhile, trim and halve **Brussels sprouts** lengthwise. Toss on a baking sheet with a **drizzle of olive oil**, **salt**, and **pepper**.
- Roast on top rack until browned and tender, 15-20 minutes.



### 6 SERVE

- Divide **Brussels sprouts**, **mashed potatoes**, and **pork** between plates. Top pork with **apple pan sauce** and serve. **TIP: If sauce has cooled, reheat in microwave for 30 seconds or return to pan with a splash of water; cook over medium heat, stirring, until warm.**

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

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