



ROSEMARY DEMI-GLACE PORK CHOPS

with Mashed Potatoes & Roasted Carrots

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



¼ oz | ¼ oz
Rosemary



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



12 oz | 24 oz
Carrots



1 | 2
Red Onion



1 | 2
Chicken
Demi-Glace
Contains: Milk



10 oz | 20 oz
Pork Chops



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
Beef Tenderloin
Steak

Calories: 730



10 oz | 20 oz
Chicken Cutlets

Calories: 650



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 680



HELLO

ROSEMARY

Versatile herb with distinctive piney flavor, adds aromatic depth

GET IT DOWN PAT

Blotting out moisture on the pork helps seasonings stick and ensures even browning once the chops hit the pan, creating a deliciously caramelized crust.

BUST OUT

- Peeler
- Baking sheet
- Medium pot
- Strainer
- Paper towels
- Large pan
- Potato masher
- Butter
Contains: Milk
- Kosher Salt
- Black Pepper
- Cooking Oil

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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1 PREP & ROAST VEGGIES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim, peel, and cut **carrots** on a diagonal into 1-inch-thick pieces. Halve, peel, and cut **onion** into ½-inch-thick wedges; mince a few wedges until you have 1 TBSP (**2 TBSP for 4 servings**).
- Toss carrots and onion wedges on a baking sheet with a **large drizzle of oil, salt, and pepper.**
- Roast on top rack until browned and tender, 25-30 minutes.



4 MAKE SAUCE

- Heat a **drizzle of oil** in pan used for pork over medium heat. Add **minced onion** and **chopped rosemary**. Cook, stirring often, until onion is softened, 2-3 minutes.
- Add **demi-glace** and **¼ cup water** (**½ cup for 4 servings**). Bring to a simmer and cook until slightly thickened, 3-4 minutes.
- Turn off heat and stir in **1 TBSP butter** (**2 TBSP for 4**) until melted.



2 COOK POTATOES

- While veggies roast, dice **potatoes** into ½-inch pieces. (**TIP: For a smoother texture, peel potatoes first.**) 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.



5 MASH POTATOES

- Return pot with drained **potatoes** to medium-low heat. Add **sour cream** and **1 TBSP butter** (**2 TBSP for 4 servings**). Mash until smooth, adding **splashes of reserved potato cooking liquid** as needed. Season generously with **salt and pepper**.



3 COOK PORK

- While potatoes cook, pat **pork*** dry with paper towels. 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 pork to a cutting board. Wipe out pan.
- Meanwhile, strip **rosemary leaves** from stems; finely chop leaves until you have **2 tsp** (**3 tsp for 4 servings**).

- 💡 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, **mashed potatoes**, and **veggies** between plates. Top pork with **sauce** and serve.

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

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

💡 *Poultry is fully cooked when internal temperature reaches 165°.

💡 *Beef is fully cooked when internal temperature reaches 145°.