



BROWN SUGAR BOURBON APPLE PORK CHOPS

with McCormick Grill Mates Seasoning, Mashed Potatoes & Green Beans

HALL OF FAME

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes*



6 oz | 12 oz
Green Beans



1 | 1
Apple



2 | 2
Scallions



12 oz | 24 oz
Pork Chops**



10.8 g | 21.6 g
McCormick Grill Mates Brown Sugar Bourbon Seasoning



1 | 2
Chicken Stock Concentrate



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk

* The ingredient you received may be a different color.

** In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

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HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 640



MCCORMICK GRILL MATES BROWN SUGAR BOURBON SEASONING

Achieve the status of grill master. Our distinctive blend of brown sugar, bourbon, red pepper, garlic, onion, and salt is perfect for pork, seafood, chicken, and steak.



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
- Strainer
- Paper towels
- Large pan
- Baking sheet
- Potato masher
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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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 COOK PORK

- While potatoes cook, pat **pork*** dry with paper towels. Season all over with **McCormick Grill Mates Brown Sugar Bourbon Seasoning**.
- 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. **TIP: If the pork begins to brown too quickly, reduce heat to medium.**
- Turn off heat; transfer pork to a plate. Wipe out pan.



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 ROAST BEANS & PREP

- While pork cooks, 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.



6 SERVE

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

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