



BROWN SUGAR BOURBON PORK CHOPS

with Apple Pan Sauce, Scallion Mashed Potatoes & Brussels Sprouts

HALL OF FAME

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes*



8 oz | 16 oz
Brussels Sprouts



1 | 2
Apple



2 | 4
Scallions



10 oz | 20 oz
Pork Chops**



10.8 g | 21.6 g
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.



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz
Chicken Cutlets**

Calories: 630



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 660



HELLO FRESH

HELLO

HALL OF FAME

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

ALL FLAT & MORE

Prefer your Brussels extra crispy? In step 2, arrange them cut sides down on the baking sheet. The flat sides provide more surface area for browning, which allows for deeper caramelization and crispier sprouts. Try this technique again the next time you roast potatoes.

BUST OUT

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

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com

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

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



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.



4 MAKE PAN SAUCE

- Heat **1 TBSP butter** (2 TBSP for 4 servings) and a **drizzle of oil** 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 of cooking, return **pork** to pan until warmed through. Season with **salt** and **pepper**. Turn off heat.

🔄 Swap in **chicken** for pork.



2 ROAST SPROUTS & PREP

- While potatoes cook, trim and halve **Brussels sprouts** lengthwise. Toss on a baking sheet with a **large drizzle of olive oil**, **salt**, and **pepper**. Roast until lightly browned, 20-25 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**. Keep covered until ready to serve. **TIP: If needed, add more reserved potato cooking liquid a splash at a time until potatoes are smooth and creamy.**



3 COOK PORK

- Pat **pork*** dry with paper towels and season all over with **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 pork begins to brown too quickly, reduce heat to medium.**
- Turn off heat; transfer pork to a plate. Wipe out pan.

🔄 Simply cook through this step as instructed, swapping in **chicken*** for pork.



6 SERVE

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