



CHERRY BALSAMIC PORK CHOPS

with Green Beans & Thyme-Roasted Potatoes



HELLO

CHERRY BALSAMIC SAUCE

This test-kitchen favorite is a little bit sweet, a little bit tangy, and all-around fruit-forward fun.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 640



Yukon Gold Potatoes



Dried Thyme



Green Beans



Cherry Jam



Shallot



Pork Chops



Balsamic Vinegar

START STRONG

Everyone loves some crispy potatoes! To give them extra crunch, put your baking sheet in the oven while it preheats. The spuds will sizzle when they hit that hot surface.

BUST OUT

- 2 Baking sheets • Kosher salt
- Paper towels • Black pepper
- Large pan
- Vegetable oil (7 tsp | 7 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Shallot **1** | **1**
- Dried Thyme **1 tsp** | **1 tsp**
- Pork Chops* **12 oz** | **24 oz**
- Green Beans **6 oz** | **12 oz**
- Balsamic Vinegar **5 tsp** | **10 tsp**
- Cherry Jam **2 TBSP** | **4 TBSP**

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



1 PREP

Adjust racks to middle and top positions and preheat oven to 450 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **shallot**.



4 ROAST GREEN BEANS

While pork cooks, toss **green beans** on a second baking sheet with a large drizzle of **oil** and a pinch of **salt** and **pepper**. Roast on top rack until browned and tender, 10-12 minutes.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a large drizzle of **oil**, **thyme**, and a big pinch of **salt** and **pepper**. Roast on middle rack, tossing halfway through, until browned and tender, 20-25 minutes.



5 MAKE SAUCE

Meanwhile, heat a drizzle of **oil** in pan used for pork over medium heat. Add **shallot**; cook, stirring, until lightly browned, 4-5 minutes. Add **vinegar**; simmer until slightly reduced, 30-60 seconds. Add **jam** and ⅓ **cup water** (½ cup for 4 servings). Cook until thickened, 3-5 minutes. Season with **salt**, **pepper**, and up to ½ **tsp sugar** (1 tsp for 4) to taste. Turn off heat. Stir in **1 TBSP butter** (2 TBSP for 4) until melted. Return **pork** to pan; turn to coat in sauce.



3 COOK PORK

While potatoes roast, pat **pork** dry with paper towels and season all over with **salt** and **pepper**. Heat a large 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; remove from pan and set aside.



6 SERVE

Divide **pork**, **potatoes**, and **green beans** between plates. Top pork with any remaining **sauce** and serve.

JAM OUT

Try making this sauce again, but with apricot jam and apple cider vinegar.

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