



CRANBERRY APPLE PORK CHOPS

with Roasted Baby Carrots and Herbed Potatoes



HELLO JAZZ APPLE

JAZZ™ Apples: With a zingy, effervescent flavor, JAZZ is the crunchiest apple eating experience imaginable.



Yukon Gold Potatoes



Fall Harvest Spice



Jazz Apple



Parsley



Chicken Stock Concentrate



Baby Carrots



Pork Chops



Yellow Onion



Dried Cranberries



Cinnamon

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 700

START STRONG

Make sure that the veggies have a crisp, gently browned surface before you take them out of the oven. Even picky eaters are more likely to enjoy them when they have some oven-roasted texture.

BUST OUT

- 2 Baking sheets
- Paper towels
- Large pan
- Vegetable oil (5 tsp | 5 tsp)
- Butter (1 TBSP | 1 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Yukon Gold Potatoes 12 oz | 24 oz
- Baby Carrots 8 oz | 16 oz
- Fall Harvest Spice 1 TBSP | 1 TBSP
- Pork Chops* 12 oz | 24 oz
- Jazz Apple 1 | 2
- Yellow Onion 1 | 1
- Parsley ¼ oz | ¼ oz
- Dried Cranberries 1 oz | 2 oz
- Chicken Stock Concentrate 1 | 2
- Cinnamon 1 tsp | 1 tsp

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



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1 START PREP

Adjust racks to middle and upper positions and preheat oven to 450 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges, like steak fries. Halve **carrots** lengthwise.



4 FINISH PREP

Meanwhile, halve, core, and dice **apple**. Halve, peel, and dice **onion**. Finely chop **parsley**.



2 ROAST VEGGIES

Toss **potatoes** on a baking sheet with a large drizzle of **oil**, half the **Harvest Spice** (use all the spice for 4 servings), **salt**, and **pepper**. Toss **carrots** on a second baking sheet with a large drizzle of oil, salt, and pepper. Roast potatoes on upper rack and carrots on middle rack until tender, about 30 minutes for potatoes and 20-25 minutes for carrots.



5 SIMMER APPLE

Melt **1 TBSP butter** in pan used for pork over medium heat. Add **onion** and cook until softened, 2-3 minutes. Add **apple** and **cranberries** and cook, stirring, until slightly softened, 2-3 minutes. Stir in **stock concentrate**, **¼ tsp cinnamon** (½ tsp for 4 servings), and **⅓ cup water** (½ cup for 4 servings). Simmer, stirring, until apple is tender and mixture has a thick, saucy consistency, about 4 minutes. (**TIP:** If mixture seems dry, stir in another splash of water.) Season with **salt** and **pepper**.



3 COOK PORK

Meanwhile, pat **pork** dry with paper towels and 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, 4-5 minutes per side. Turn off heat; remove from pan and set aside.



6 PLATE AND SERVE

Stir any **resting juices** from pork into **apple mixture**. Divide **pork**, **carrots**, and **potatoes** between plates. Top pork with apple mixture. Sprinkle everything with **parsley** and serve.

TAKE TWO

Love this sweet and savory pairing? Try making the sauce again to top chicken!

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