



# CRANBERRY APPLE PORK CHOPS

with Asparagus and Herbed Potatoes



**HELLO**  
**HARVEST SPICE BLEND**  
Sage, thyme, onion, and garlic give an aromatic herby boost to the roasted potatoes in this recipe.

**PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 690**



Yukon Gold Potatoes



Harvest Spice Blend



Apple



Parsley



Chicken Stock Concentrate



Asparagus



Pork Chops



Yellow Onion



Dried Cranberries



Cinnamon

## 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)
- Olive oil (1 tsp | 2 tsp)
- Butter (1 TBSP | 1 TBSP)  
(Contains: Milk)

## INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Asparagus **8 oz** | **16 oz**
- Harvest Spice Blend **1 TBSP** | **1 TBSP**
- Pork Chops\* **12 oz** | **24 oz**
- 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

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## 1 PREP VEGGIES

Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges. Trim woody bottom ends from **asparagus**.



## 4 FINISH PREP

While pork cooks, halve, core, and dice **apple** into ½-inch cubes. Halve, peel, and dice **onion**. 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 **asparagus** on a second baking sheet with a large drizzle of oil, salt, and pepper. Roast potatoes on top rack and asparagus on middle rack until tender and crisped, 10-12 minutes for asparagus and 30 minutes for potatoes.



## 5 MAKE PAN SAUCE

Add a drizzle of **olive oil** and melt **1 TBSP butter** in pan used for pork over medium heat. Add **onion** and cook until lightly browned, 3-4 minutes. Add **apple** and **cranberries**. Cook until slightly softened, 2-3 minutes. Stir in **stock concentrate**, **¼ tsp cinnamon** (½ tsp for 4 servings), and **¼ cup water** (⅓ cup for 4 servings). Cook, stirring, until apple is tender but not mushy, about 4 minutes. (**TIP:** Add a splash of water if mixture is dry.) Stir in any **resting juices** from pork. Season with **salt** and **pepper**.



## 3 COOK PORK

Meanwhile, 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, 4-5 minutes per side. Turn off heat; transfer to a plate to rest.



## 6 FINISH AND SERVE

Divide **potatoes**, **asparagus**, and **pork** between plates. Top pork with **pan sauce**, making sure to include **apple** and **cranberries**. Garnish with **parsley** and serve.

## DYNAMIC

We love the aromatic warmth that cinnamon provides to the pan sauce.

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