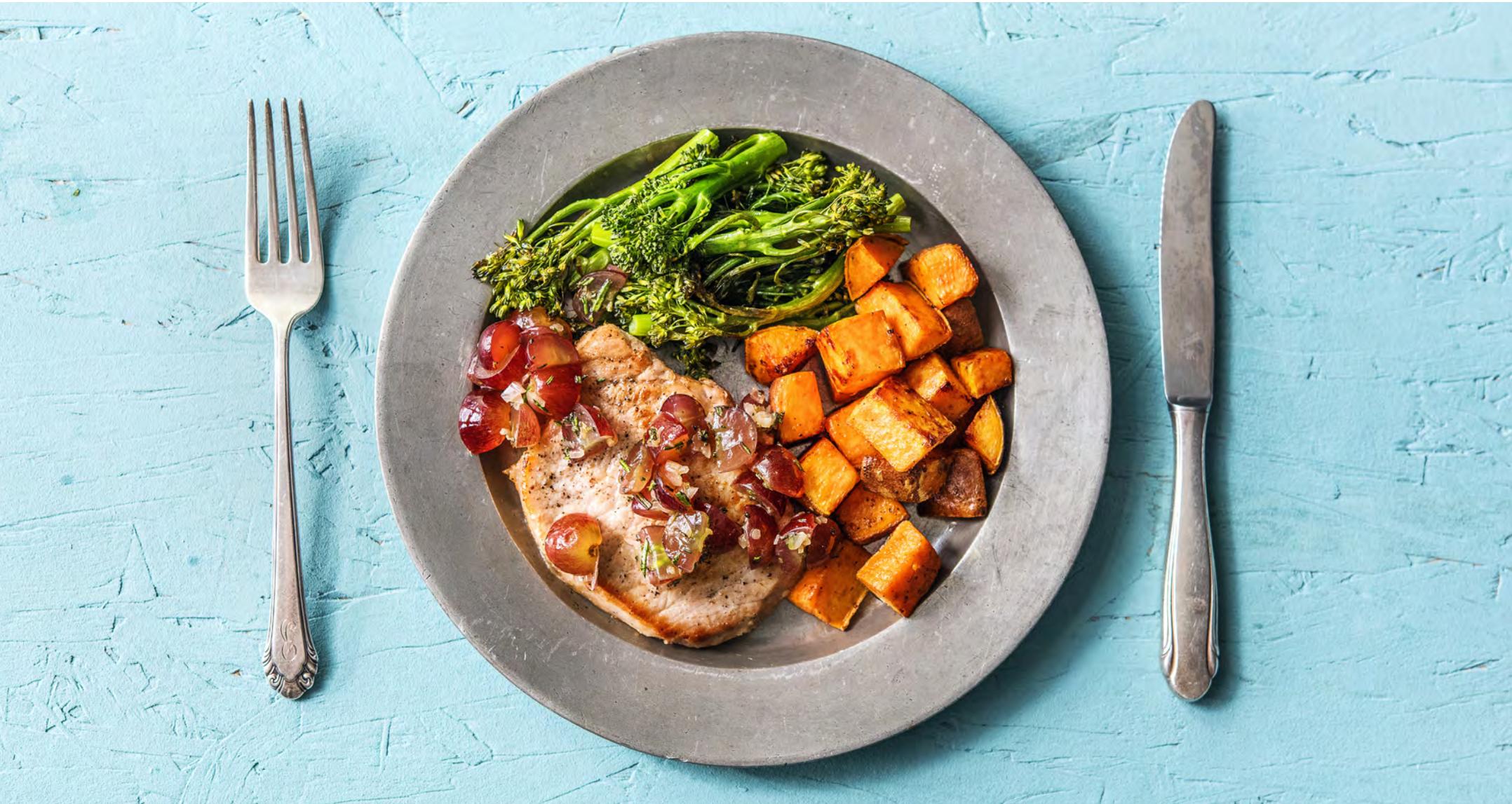




GREAT GRAPE PORK CHOPS

with Baby Broccoli and Sweet Potatoes



HELLO

GRAPE SALSA

An out-of-the-ordinary
condiment that even kids will love



Sweet Potatoes



Baby Broccoli



Shallots



Rosemary



Red Grapes



Pork Chops

PREP: 15 MIN | TOTAL: 40 MIN | CALORIES: 580

START STRONG

Rosemary has a distinctive flavor that can sometimes be quite powerful. You may want to add just a pinch or two of it at first, then toss in more to taste.

BUST OUT

- Baking sheet
- Large pan
- Small bowl
- Olive oil (8 tsp)

INGREDIENTS

Ingredient 4-person

- | | |
|------------------|-------|
| • Sweet Potatoes | 24 oz |
| • Baby Broccoli | 12 oz |
| • Rosemary | ¼ oz |
| • Red Grapes | 8 oz |
| • Shallots | 2 |
| • Pork Chops | 24 oz |

HELLO WINE

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 400 degrees. Cut **sweet potatoes** into ½-inch cubes. Trim and discard bottom inch from **baby broccoli**. Strip **rosemary leaves** from stems. Discard stems. Roughly chop leaves until you have 2 tsp.



4 ROAST BABY BROCCOLI

After **sweet potatoes** have roasted 12 minutes, remove baking sheet from oven. Add **baby broccoli** to empty side of sheet and toss with a large drizzle of **olive oil** and a pinch of **salt** and **pepper**. Give **sweet potatoes** a toss. Return sheet to oven and continue roasting until sweet potatoes and baby broccoli are tender and lightly browned, 12-15 minutes longer.



2 ROAST SWEET POTATOES AND PREP SALSA

Toss **sweet potatoes** on one side of a baking sheet with half the **rosemary**, a large drizzle of **olive oil**, and a pinch of **salt** and **pepper**. Roast in oven 12 minutes. Meanwhile, cut **grapes** into quarters. Halve, peel, and finely chop **shallots**.



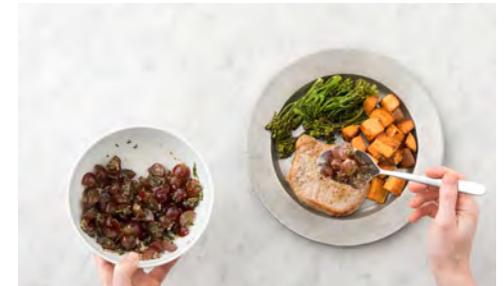
5 COOK PORK

Heat a large drizzle of **olive oil** in same pan over medium-high heat. Season **pork chops** all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 3-5 minutes per side. Remove from pan and set aside to rest 5 minutes, then thinly slice.



3 MAKE SALSA

Heat a large drizzle of **olive oil** in a large pan over medium heat. Add **shallot** and remaining **rosemary**. Cook, tossing, until shallots are softened, 4-5 minutes. Transfer to a small bowl. Add **grapes** and toss to combine. Season with **salt** and **pepper**. Set aside.  **KIDS CAN HELP!**



6 PLATE AND SERVE

Divide **pork**, **sweet potatoes** and **baby broccoli** between plates. Spoon **salsa** over **pork** and serve.

AWESOME!

That grape salsa is also a great match for fish or poultry.



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