



Sticky Pork Chops

with Apple Stuffing and Creamy Mash

45 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Pork Chops, boneless



Sage



Sour Cream



Apricot Jam



Chicken Broth Concentrate



Shallot



Gala Apple



All-Purpose Flour



Russet Potato



Sultana Raisins



Whole Grain Mustard

HELLO SAGE

Aromatic, earthy, savoury...the perfect pork pairing!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

Baking sheet, medium bowl, vegetable peeler, measuring spoons, potato masher, silicone brush, strainer, parchment paper, small bowl, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Sage	7 g	7 g
Sour Cream	3 tbsp	6 tbsp
Apricot Jam	30 g	60 g
Chicken Broth Concentrate	1	2
Shallot	50 g	100 g
Gala Apple	1	2
All-Purpose Flour	1 tbsp	2 tbsp
Russet Potato	460 g	920 g
Sultana Raisins	28 g	56 g
Whole Grain Mustard	1 tbsp	2 tbsp
Milk*	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		

Salt and Pepper*

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Peel and slice **shallot**. Finely chop the **sage**. Peel, core, then cut the **apple** into ¼-inch cubes. Stir together the **apricot jam** and **1 tbsp water** (dbl for 4ppl) in a small bowl. Set aside.



Boil potatoes

While **pork** roasts, peel, then cut **potatoes** into ½-inch pieces. Combine **potatoes**, **2 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min.



Stuff pork chops

Add **raisins**, **mustard**, **half the sage** (use all for 4ppl) and **half the apple** to a medium bowl. Toss to coat. Pat the **pork** dry with paper towel. Carefully slice into centre of **each pork chop**, parallel to cutting board, leaving 1-inch intact on the other end. Open up **each pork chop** like a book and season with **salt** and **pepper**. Divide **apple stuffing filling** between **each pork chop**, then fold closed.



Cook gravy

While **potatoes** boil, heat a large non-stick pan over medium heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **shallots** and **remaining apples**. Cook, stirring often, until golden-brown, 3-4 min. Sprinkle **flour** over top. Stir until coated, 1 min. Add **broth concentrate** and **¾ cup water** (dbl for 4 ppl). Cook, stirring often, until slightly thickened, 1-2 min. Season with **salt** and **pepper**.



Roast pork

Add **pork** to a parchment-lined baking sheet, then brush with the **jam mixture**. Roast **stuffed pork chops** in the **middle** of the oven, until cooked through and stuffing is golden-brown, 24-25 min.**



Finish and serve

Drain and return **potatoes** to the same pot, off heat. Using a masher, roughly mash **sour cream** and **¼ cup milk** (dbl for 4 ppl) into **potatoes**, until slightly mashed. Season with **salt** and **pepper**. Divide the **mash** and **stuffed pork chops** between plates. Spoon the **gravy** over the **mash** and **pork**.

Dinner Solved!