



SWEET APPLE PORK CHOPS

with Mashed Potatoes and Snap Peas



HELLO

SUGAR SNAP PEAS

Roasting these super sweet pods adds delicious depth of flavor.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 610**



Yukon Gold Potatoes



Dried Thyme



Apple



Sour Cream
(Contains: Milk)



Sugar Snap Peas



Pork Chops



Chicken Stock Concentrate

START STRONG

For a smoother sauce, peel the apple before dicing in step 4. Then, upcycle those skins by steeping in tea, adding to salads, or stirring into oatmeal.

BUST OUT

- Large pot
- Potato masher
- Strainer
- Baking sheet
- Paper towels
- Large pan
- Vegetable oil (1 TBSP | 2 TBSP)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Sugar Snap Peas 6 oz | 12 oz
- Pork Chops* 12 oz | 24 oz
- Dried Thyme ½ tsp | 1 tsp
- Apple 1 | 2
- Chicken Stock Concentrate 1 | 2
- Sour Cream 2 TBSP | 4 TBSP

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 COOK POTATOES

Preheat oven to 400 degrees. **Wash and dry all produce.** Dice **potatoes** into 1-inch cubes. (**TIP:** For a smoother mash, peel potatoes first.) Place in a large pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender, 12-15 minutes. Drain and return to pot. Keep covered until ready to mash.



4 MAKE SAUCE

Halve, core, and dice **apple** into ½-inch pieces. Heat **1 TBSP butter** and a drizzle of **oil** in pan used for pork over medium heat. Add apple; season with **salt** and **pepper**. Cook, stirring occasionally, until golden, 5-7 minutes. Stir in **stock concentrate** and ½ **cup water**. Increase heat to medium high and cook until apple is tender, 3-4 minutes. Turn off heat.



2 ROAST SNAP PEAS

While potatoes cook, trim any tough ends or strings from **snap peas**. Toss on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Roast until tender, 10-12 minutes.



5 MASH POTATOES

Add **sour cream** and **1 TBSP butter** to pot with **potatoes**. (**TIP:** If potatoes have cooled, reheat briefly over low heat.) Mash with a potato masher or fork until mostly smooth. Season with **salt** and **pepper**.



3 COOK PORK

Meanwhile, pat **pork** dry with paper towels; season all over with **salt**, **pepper**, and ½ **tsp thyme** (we sent more). Heat a 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; transfer to a plate. Wipe out pan.



6 SERVE

Divide **snap peas**, **potatoes**, and **pork** between plates. Top pork with **sauce**, making sure to include apple pieces.

SWEET SWITCH

Try making this sauce again in the summer, but with peaches!

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