



Cooking Made Easy



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Roasted Pork Chops with Onion Gravy & Rosemary Mashed Potatoes



We've infused a delicious gravy with sweet red onion and fragrant rosemary. Creamy mashed potatoes soak up all that saucy goodness. This is comfort food at its finest!



30 min



level 1



Pork Chops



Idaho Potato



Milk



Red Onion



Rosemary



Flour



Stock Concentrate

Ingredients	2 People	4 People
Pork Chops	2	4
Idaho Potato	12 oz	24 oz
Milk	7) ½ C	1 C
Red Onion	1	2
Rosemary	1 sprig	2 sprigs
Stock Concentrate	1	2
Flour	1) 2 T	4 T
Butter*	7) 2 T	4 T
Olive Oil*	1 T	2 T

*Not included

Allergens

1) Wheat

7) Milk

Ruler

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Nutrition per person Calories: 565 cal | Carbs: 46 g | Fat: 21 g | Protein: 47 g | Fiber: 5g



1 Preheat oven to 400 degrees. Peel and cut the **potatoes** into ½-inch cubes and place them in a pot with **water** and a large pinch of **salt**. Bring to a boil and cook for about 15 minutes, until easily pierced with a knife.



2 Meanwhile, halve, peel, and thinly slice the **onion**. Strip the leaves off the **rosemary sprig** and roughly chop.

3 Heat 1 tablespoon **olive oil** in a pan over medium heat. Season each **pork chop** with **salt** and **pepper**. Sear for 2-3 minutes on each side, until golden brown. Transfer to a baking sheet and roast for 6-8 minutes, until just barely pink in the center. Set aside to rest.



4 In the same pan you seared the pork chops in, heat another ½ table-
spoon oil over medium heat. Add the **onions** and season with **salt** and **pepper**. Cook, stirring, for about 5 minutes, until slightly softened. Add 2 tablespoons **butter** to the pan and melt. Sprinkle the **flour** over the melted butter and cook, stirring, for a minute or two.

5 Add the **stock concentrate**, 1 cup of **water**, and **half the rosemary**. Bring to a boil, reduce to a simmer, and cook for about 5 minutes, until thickened. Taste and season with **salt** and **pepper**.



6 While the onion gravy cooks, drain the **potatoes** and set aside. In the same pot, heat the **milk** with the **remaining rosemary**. Bring to a boil and add the **potatoes** back to the pot. Remove the pot from the heat and mash the potatoes. Taste and season with **salt** and **pepper**. If you're feeling indulgent, add another tablespoon or two of butter (we won't tell if you don't)!

7 Thinly slice the **pork**. Serve the **mashed potatoes** with the **sliced pork** on top. Spoon over a generous amount of the **onion gravy**!

Tip Make mashed potatoes often? Explore infusing the milk with other herbs and spices. How about oregano or parsley?