



# PORK CHOPS WITH BALSAMIC MUSHROOM SAUCE

plus Mashed Potatoes & Scallions

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



4 oz | 8 oz  
Button Mushrooms



2 | 4  
Scallions



10 oz | 20 oz  
Pork Chops



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



5 tsp | 10 tsp  
Balsamic Vinegar



1 | 2  
Red Pepper  
Jam



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.



## HelloCustom

If you chose to modify your meal, follow the  
HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Chicken Cutlets

Calories: 490



10 oz | 20 oz  
Beef Tenderloin  
Steak

Calories: 560



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 530



HELLO

### RED PEPPER JAM

Adds sweetness and just a hint of heat to this balanced pan sauce

### LET IT BE

Let the pork stand for at least 5 minutes after cooking. The extra time before slicing gives the juices a chance to redistribute, keeping the meat moist.

### BUST OUT

- Medium pot
- Large pan
- Strainer
- Aluminum foil
- Paper towels
- Potato masher

- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (1 tsp | 2 tsp)
- Butter (½ TBSP | 1 TBSP)  
Contains: Milk

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### 1 COOK POTATOES

- **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces.
- Place potatoes in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes. Reserve **½ cup potato cooking liquid**, then drain. Return potatoes to pot; cover to keep warm.



### 4 FINISH POTATOES

- To pot with **potatoes**, add **half the sour cream** and **½ TBSP butter (1 TBSP for 4 servings)**; mash until smooth, adding **splashes of reserved potato cooking liquid** as needed.



### 2 PREP

- While potatoes cook, trim and thinly slice **mushrooms (skip if your mushrooms are pre-sliced!)**. Trim and thinly slice **scallions**, separating whites from greens.



### 5 MAKE SAUCE

- Heat a **drizzle of oil** in pan used for pork over medium heat. Add **mushrooms** and **scallion whites**; cook, stirring occasionally, until browned and slightly crispy, 5-7 minutes. Season with **salt** and **pepper**.
- Add **vinegar, jam, remaining sour cream,** and **1 tsp sugar (2 tsp for 4 servings)**; cook, stirring, until mushrooms are coated and sauce has thickened slightly, 1-2 minutes. **TIP: If sauce seems too thick, stir in water 1 TBSP at a time.**

- Use pan used for chicken or beef here.



### 3 COOK PORK

- Pat **pork\*** dry with paper towels and 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, 4-6 minutes per side.
- Turn off heat; transfer to a cutting board and tent with foil to keep warm. Wipe out pan.

- Swap in **chicken\*** or **beef\*** for pork; cook chicken until cooked through, 3-5 minutes per side, or cook beef to desired doneness, 4-7 minutes per side.



### 6 FINISH & SERVE

- Slice **pork** crosswise.
- Divide pork and **mashed potatoes** between plates. Spoon **mushroom sauce** over pork and garnish with **scallion greens**. Serve.

- Slice **chicken** or **beef** against the grain.

\*Pork is fully cooked when internal temperature reaches 145°.

• Chicken is fully cooked when internal temperature reaches 165°.

• Beef is fully cooked when internal temperature reaches 145°.