



# ROSEMARY PORK CHOPS

with Mashed Potatoes, Brussels Sprouts & Pan Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz  
Brussels Sprouts



1 | 2  
Red Onion



12 oz | 24 oz  
Potatoes\*



10 oz | 20 oz  
Pork Chops



¼ oz | ¼ oz  
Rosemary



1 | 2  
Chicken Stock  
Concentrate



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



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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: 590



10 oz | 20 oz  
Bavette Steak

Calories: 670



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 630



HELLO

## ROSEMARY

Versatile herb with distinctive piney flavor, adds aromatic depth

## GET IT DOWN PAT

Blotting out moisture on the pork helps seasonings stick and ensures even browning once the chops hit the pan, creating a deliciously caramelized crust.

## BUST OUT

- Baking sheet
- Paper towels
- Medium pot
- Large pan
- Strainer
- Potato masher
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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## 1 PREP & ROAST VEGGIES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim and halve **Brussels sprouts** lengthwise. Halve, peel, and cut **onion** into ½-inch-thick wedges; mince a few wedges until you have 1 TBSP (2 TBSP for 4 servings).
- Toss **Brussels sprouts** and **onion wedges** on a baking sheet with a **large drizzle of oil, salt, and pepper.**
- Roast on top rack until browned and tender, 15-20 minutes.



## 4 MAKE SAUCE

- Heat a **drizzle of oil** in pan used for pork over medium heat. Add **minced onion** and **chopped rosemary**. Cook, stirring often, until onion is softened, 2-3 minutes.
- Add **stock concentrate** and ¼ cup **water** (⅓ cup for 4 servings). Bring to a simmer and cook until slightly thickened, 3-4 minutes.
- Turn off heat and stir in **1 TBSP butter** (2 TBSP for 4) until melted.



## 2 COOK POTATOES

- While veggies roast, dice **potatoes** into ½-inch pieces. (TIP: For a smoother texture, peel potatoes first.) Place 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 and return potatoes to pot.
- Keep covered off heat until ready to mash.



## 5 MASH POTATOES

- Return pot with drained **potatoes** to medium-low heat. Add **sour cream** and **1 TBSP butter** (2 TBSP for 4 servings). Mash until smooth, adding **splashes of reserved potato cooking liquid** as needed. Season generously with **salt and pepper**.



## 3 COOK PORK

- While potatoes cook, pat **pork\*** dry with paper towels. 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 pork to a cutting board. Wipe out pan.
- Meanwhile, strip **rosemary leaves** from stems; finely chop leaves until you have 2 tsp (3 tsp for 4 servings).

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



## 6 FINISH & SERVE

- Slice **pork** crosswise.
- Divide pork, **mashed potatoes**, and **veggies** between plates. Top pork with **sauce** and serve.
- 💡 Thinly slice **chicken** or **steak** against the grain.

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

💡 \*Chicken is fully cooked when internal temperature reaches 165°.

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