



# BROWN SUGAR BOURBON PORK CHOPS

with Apple Pan Sauce, Scallion Mashed Potatoes & Green Beans

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



6 oz | 12 oz  
Green Beans



1 | 1  
Apple



2 | 2  
Scallions



10 oz | 20 oz  
Pork Chops



10.8 g | 21.6 g  
Brown Sugar  
Bourbon Seasoning



1 | 2  
Chicken Stock  
Concentrate



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



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.

HELLO

## BROWN SUGAR BOURBON SEASONING

A blend of savory smoke and sweetness



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 610



## MASH MASTER

Our trick for the creamiest-ever mashed potatoes? Always save a scoop of potato cooking liquid before draining. Adding a few splashes of that starchy liquid while mashing helps your potatoes reach a smooth consistency.

## BUST OUT

- Medium pot
  - Large pan
  - Strainer
  - Baking sheet
  - Paper towels
  - Potato masher
- Kosher salt
  - Black pepper
  - Cooking oil (1 tsp | 1 tsp)
  - Olive oil (1 tsp | 1 tsp)
  - Sugar (½ tsp | 1 tsp)
  - Butter (2 TBSP | 4 TBSP)  
Contains: Milk

## GET SOCIAL

Share your #HelloFreshPics  
with us @HelloFresh

(646) 846-3663  
HelloFresh.com



### 1 COOK POTATOES

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. 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 in step 5.



### 4 MAKE PAN SAUCE

- Melt **1 TBSP butter (2 TBSP for 4 servings)** in pan used for pork over medium-high heat. Add **apple** and **scallion whites**; season with **salt** and **pepper**. Cook, stirring occasionally, until golden, 4-6 minutes.
- Stir in **stock concentrate, ½ cup water (¾ cup for 4)**, and **½ tsp sugar (1 tsp for 4)**. Cook until sauce has thickened and apple is tender, 5-7 minutes.
- In the last 2 minutes, return **pork** to pan until warmed through. Season with **salt** and **pepper**. Turn off heat.



### 2 COOK PORK

- While potatoes cook, pat **pork\*** dry with paper towels. Season all over with **Brown Sugar Bourbon Seasoning**.
- 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. **TIP: If the pork begins to brown too quickly, reduce heat to medium.**
- Turn off heat; transfer pork to a plate. Wipe out pan.



### 5 MASH POTATOES

- Mash **potatoes** until mostly smooth.
- Stir in **scallion greens, sour cream, 1 TBSP butter (2 TBSP for 4 servings)**, and a **splash of reserved potato cooking liquid**. Season with **salt** and **pepper**. **TIP: If needed, add more potato cooking liquid a splash at a time until potatoes are smooth and creamy.**



### 3 ROAST BEANS & PREP

- While pork cooks, trim **green beans** if necessary. Toss on a baking sheet with a **drizzle of olive oil, salt, and pepper**.
- Roast on middle rack until lightly browned, 12-15 minutes.
- Meanwhile, halve, core, and dice **apple** into ¼-inch pieces. Trim and thinly slice **scallions**, separating whites from greens.



### 6 SERVE

- Divide **pork, mashed potatoes, and green beans** between plates. Top pork with **apple pan sauce** and serve.

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