ANCHO-CHERRY GLAZED PORK CHOPS

with Roasted Brussels Sprouts & Mashed Potatoes

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 630

INGREDIENTS

2 PERSON | **4 PERSON**

- **12 oz | 24 oz** Potatoes*
- **1 | 2** Cherry Jam
- **1 tsp | 2 tsp** Ancho Chili Powder
- **1 tsp | 2 tsp** Garlic Powder
- **8 oz | 16 oz** Brussels Sprouts
- **10 oz | 20 oz** Pork Chops
- **2 | 4** Scallions
- **1 | 2** Chicken Stock Concentrate
- **1½ TBSP | 3 TBSP** Sour Cream
  Contains: Milk

*The ingredient you received may be a different color.

Customizable Meal

If you chose to personalize your meal by swapping, adding, or doubling an ingredient, refer to the separate **HelloCustom** card for all the info you'll need! You can also scan here for **HelloCustom** instructions.

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

HELLO FRESH

HELLO

ANCHO CHILI POWDER

This smoky spice features mild heat and a hint of fruity flavor.

FOND OF FOND

When stirring in Step 5, scrape up the browned bits (aka fond) from the bottom of the pan. It's an easy way to get flavor!

BUST OUT

- Medium pot
- Strainer
- Potato masher
- Baking sheet
- Paper towels
- Large pan

- Kosher Salt
- Black Pepper
- Cooking Oil
- Butter
  Contains: Milk

MORE IS MORE

For **2X protein or veggies**, cook in batches or larger cooking vessels (this may require longer cook times—follow the visual and temperature cues). **For 3 servings**, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. **For 6 servings**, simply triple the 2-serving recipe.

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?

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

1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Peel **potatoes** if desired; dice into ½-inch pieces. Trim and halve **Brussels sprouts** lengthwise. Trim and thinly slice **scallions**, separating whites from greens.

2 MAKE MASHED POTATOES

- 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. Mash with **sour cream** and **1 TBSP butter** (2 TBSP for 4 servings) until smooth and creamy, adding splashes of reserved potato cooking liquid as needed.
- Keep covered off heat until ready to serve.

3 ROAST BRUSSELS SPROUTS

- While potatoes cook, toss **Brussels sprouts** on a baking sheet with a **drizzle of oil**, **salt**, and **pepper**.
- Roast on top rack until browned and tender, 15-20 minutes.

4 COOK PORK CHOPS

- Meanwhile, pat **pork*** dry with paper towels and season all over with **salt**, **pepper**, **garlic powder**, and **half the chili powder** (you'll use the rest later).
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add pork; cook until browned and cooked through, 4-5 minutes per side. TIP: Lower heat if pork begins to brown too quickly.
- Turn off heat; transfer pork to a cutting board to rest. Remove any burnt bits from pan if necessary (but leave any browned bits for flavor!).

5 MAKE SAUCE

- Heat a **drizzle of oil** in pan used for pork over medium heat. Add **scallion whites** and cook, stirring, until fragrant, 30-60 seconds.
- Stir in **¼ cup plain water** (⅓ cup for 4 servings), **stock concentrate**, **jam**, and **remaining chili powder**. Cook, stirring constantly and scraping up any browned bits from bottom of pan, until thickened, 1-2 minutes.
- Turn off heat. Stir in **1 TBSP butter** (2 TBSP for 4) until melted. Taste and season with **salt** and **pepper** if desired.

6 FINISH & SERVE

- Thinly slice **pork** crosswise.
- Divide pork, **mashed potatoes**, and **Brussels sprouts** between plates in separate sections. Spoon **ancho-cherry sauce** over pork. Garnish with **scallion greens**. Serve.

If you customized your meal, refer to the cooking instructions on the **HelloCustom** card and use them as a guide to modify your recipe as needed.

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