



BROWN SUGAR BOURBON PORK CHOPS

with Apple Pan Sauce, Scallion Mashed Potatoes & Roasted Brussels Sprouts

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes



8 oz | 16 oz
Brussels Sprouts



1 | 2
Apple



2 | 4
Scallions



12 oz | 24 oz
Pork Chops



10.8 g | 21.6 g
McCormick Grill Mates Brown Sugar Bourbon Seasoning



1 | 2
Chicken Stock Concentrate



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk

HELLO

APPLE PAN SAUCE

Fruit-forward with hints of caramelized flavor—a perfect complement to smoky-sweet pork chops



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 680



MCCORMICK GRILL MATES BROWN SUGAR BOURBON SEASONING

Achieve the status of grill master. Our distinctive blend of brown sugar, bourbon, red pepper, garlic, onion, and salt is perfect for pork, seafood, chicken and steak.



THE MORE YOU KNOW

Why do we ask you to prick the pork chops in step 3? It's a quick and easy way to tenderize meat (hence the needles on store-bought meat tenderizers) so you end up with juicy, flavorful results.

BUST OUT

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

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



1 COOK POTATOES

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry all 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.



4 MAKE SAUCE

- Heat **1 TBSP butter** and a drizzle of **oil** 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**, and **½ tsp sugar**. Cook until sauce is 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.
- **4 SERVINGS: Use 2 TBSP butter, ¾ cup water, and 1 tsp sugar.**



2 ROAST SPROUTS & PREP

- While potatoes cook, trim and halve **Brussels sprouts** lengthwise. Toss on a baking sheet with a large drizzle of **olive oil**, **salt**, and **pepper**.
- Roast until lightly browned, 20-25 minutes.
- Meanwhile, halve, core, and dice **apple** into ¼-inch pieces. Trim and thinly slice **scallions**, separating whites from greens.



5 MASH POTATOES

- Mash **potatoes** until mostly smooth.
- Stir in **scallion greens**, **sour cream**, **1 TBSP butter**, and a splash of **reserved potato cooking liquid**. Season with **salt** and **pepper**. Keep covered until ready to serve.
- **4 SERVINGS: Use 2 TBSP butter.**
- **TIP: If needed, add more reserved potato cooking liquid a splash at a time until potatoes are smooth and creamy.**



3 COOK PORK

- Pat **pork*** dry with paper towels; prick all over with a fork or knife. Season all over with **McCormick Grill Mates 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.
- Turn off heat; transfer pork to a plate. Wipe out pan.
- **TIP: If the pork begins to brown too quickly, reduce heat to medium.**



6 SERVE

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