



# BROWN SUGAR BOURBON PORK CHOPS

with Apple Pan Sauce, Scallion Mashed Potatoes & Roasted Green Beans

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold  
Potatoes



6 oz | 12 oz  
Green Beans



1 | 1  
Apple



2 | 2  
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: 660



### 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.



## GET IT DOWN PAT

Why do we ask you to pat your pork dry with paper towels in step 2? Blotting out as much moisture as possible allows the seasonings to really stick and ensures even browning once the pork chops hit the hot pan for deliciously crispy, caramelized edges.

## BUST OUT

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

- While green beans roast, heat **1 TBSP butter (2 TBSP for 4 servings)** 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 (¾ cup for 4)**, and ½ tsp **sugar (1 tsp for 4)**. 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.



### 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 reserved potato cooking liquid a splash at a time until potatoes are smooth and creamy.**



### 3 ROAST BEANS & PREP

- While pork cooks, toss **green beans** on a baking sheet with a large 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.