



NOV
2016

Cherry-and-Balsamic-Glazed Pork Chops with Crispy Broccoli and Potatoes

Part sweet, part tangy, and all-around delicious. That is what's in store for you tonight with this thick and über-flavorful glaze. We keep the sides simple with roasted broccoli and potatoes to allow the pork to shine. And boy, does it steal the show.



Prep: 10 min
Total: 30 min



level 2



nut
free



gluten
free



Yukon
Potatoes



Shallot



Dried
Thyme



Pork
Chops



Broccoli
Florets



Balsamic
Vinegar



Cherry
Jam

Ingredients

	2 People	4 People
Yukon Potatoes	12 oz	24 oz
Shallot	1	1
Dried Thyme	1 tsp	1 tsp
Pork Chops	12 oz	24 oz
Broccoli Florets	8 oz	16 oz
Balsamic Vinegar	2 TBSP	4 TBSP
Cherry Jam	1½ TBSP	3 TBSP
Butter*	1) 1 TBSP	2 TBSP
Sugar (optional)*	½ tsp	1 tsp
Oil*	4 tsp	8 tsp

*Not Included

Allergens

1) Milk

Tools

Baking sheet, Large pan,
Medium bowl

Nutrition per person Calories: 610 cal | Fat: 27 g | Sat. Fat: 9 g | Protein: 44 g | Carbs: 49 g | Sugar: 16 g | Sodium: 147 mg | Fiber: 8 g

1



1 Preheat and prep: Wash and dry all produce. Preheat oven to 450 degrees. Cut **potatoes** into ½-inch wedges. Halve, peel, and thinly slice **shallot**.

4



2 Roast the potatoes: Toss **potatoes** on one side of a baking sheet with a drizzle of **oil**, **thyme**, and a pinch of **salt** and **pepper**. Roast 12-13 minutes, toss, then continue roasting until golden brown, another 12-13 minutes.

5



3 Cook the pork: Heat a drizzle of **oil** in a large pan over medium-high heat. Season **pork chops** on all sides with **salt** and **pepper**. Add to pan and sear until golden brown and just barely cooked to desired doneness, 4-5 minutes per side. Remove from pan and set aside.

4 Roast the broccoli: While **pork** cooks, toss **broccoli** in a medium bowl with a drizzle of **oil** and a pinch of **salt** and **pepper**. Spread on other side of baking sheet with **potatoes**. Roast until slightly crispy, 12-15 minutes.

6



5 Make the glaze: Add **shallots** and a drizzle of **oil** to same pan you cooked **pork** in over medium heat. Toss until lightly caramelized, 4-5 minutes. Add **balsamic vinegar** and simmer until syrupy and reduced by half. Swirl in **1 TBSP jam** and **1 TBSP water**. Season with **salt** and **pepper**. Taste and add **½ tsp sugar**, if preferred, to sweeten. Remove pan from heat and swirl in **1 TBSP butter**.

6 Glaze the pork and serve: When **potatoes** are almost done, add **pork chops** to pan with **glaze** over medium heat, and turn until thoroughly coated and heated through. Serve alongside **broccoli** and **potatoes**. Enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics, and you'll be entered into our weekly photo contest!

