



# CHERRY BALSAMIC PORK CHOPS

with Thyme-Roasted Potatoes and Broccoli



## HELLO

### CHERRY BALSAMIC GLAZE

A little sweet and a little tangy, it's a perfect pairing with pork that all eaters will love.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 520**



Fingerling Potatoes



Dried Thyme



Broccoli Florets



Cherry Jam



Shallot



Pork Chops



Balsamic Vinegar



## START STRONG

If your kids are not fans of strong flavors, add the balsamic vinegar to taste in step 5, adjusting so that it has the right balance of sweet and sour.

## BUST OUT

- 2 Baking sheets
- Large pan
- Oil (7 tsp)
- Sugar (1 tsp)
- Butter (2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 4-person

- Fingerling Potatoes 24 oz
- Shallot 1
- Dried Thyme 1 tsp
- Pork Chops 24 oz
- Broccoli Florets 16 oz
- Balsamic Vinegar 10 tsp
- Cherry Jam 2 TBSP

## HELLO WINE



### PAIR WITH

Come si dice?! Rosso  
Salento Primitivo, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



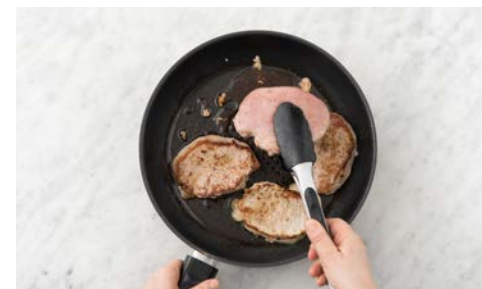
## 1 PREHEAT AND PREP

Wash and dry all produce. Adjust racks to middle and upper positions and preheat oven to 450 degrees. Cut **potatoes** in half lengthwise. Halve, peel, and thinly slice **shallot**.



## 2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a large drizzle of **oil**, **thyme**, and a big pinch of **salt** and **pepper**. Roast in oven on middle rack until tender and browned, 20-25 minutes, tossing halfway through.



## 3 COOK PORK

Heat a large drizzle of **oil** in a large pan over medium-high heat. Season **pork** all over with **salt** and **pepper**. Add to pan and cook until it almost reaches desired doneness, 4-5 minutes per side. Remove from pan and set aside.



## 4 ROAST BROCCOLI

While pork cooks, toss **broccoli** on another baking sheet with a large drizzle of **oil** and a pinch of **salt** and **pepper**. Roast in oven on upper rack until lightly crisped, 12-15 minutes.



## 5 MAKE GLAZE

Add **shallot** and a drizzle of **oil** to pan used for pork. Lower heat to medium. Cook, tossing, until lightly browned, 4-5 minutes. Pour in **vinegar** and let simmer until reduced by half. Stir in **2 TBSP jam** (we sent more) and **2 TBSP water**. Season with **salt**, **pepper**, and up to **1 tsp sugar** (to taste). Remove pan from heat and add **2 TBSP butter**, stirring to melt.



## 6 GLAZE PORK AND SERVE

A few minutes before potatoes and broccoli are done, return **pork** to pan, place over medium heat, and turn to coat in glaze. Allow pork to come to desired doneness, 1-2 minutes. Divide between plates and drizzle with any remaining **glaze** in pan. Serve with **potatoes** and **broccoli** on the side.

## FRESH TALK

What is something you've never done before but would like to try?

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