

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Yukon Gold Potatoes*



1 tsp | 1 tsp Dried Thyme



8 oz | 16 oz Broccoli Florets



Pork Chops

Shallot

5 tsp | 10 tsp Balsamic Vinegar



2 TBSP | 4 TBSP Cherry Jam

*The ingredient you received may be a different color.

HELLO

CHERRY BALSAMIC SAUCE

This test-kitchen favorite is a little bit sweet, a little bit tangy, and all-around fruit-forward fun.

CHERRY BALSAMIC PORK CHOPS

with Broccoli & Thyme-Roasted Potatoes



PREP: 10 MIN

COOK: 30 MIN

CALORIES: 660



DRY & DRY AGAIN

Why do we always ask you to pat your pork dry with paper towels? 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

- 2 Baking sheets
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (7 tsp | 7 tsp)
- Sugar (1/2 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

> (646) 846-3663 HelloFresh.com

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



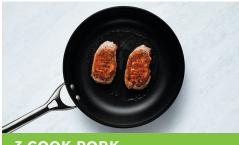
1 PREP

- Adjust racks to middle and top positions and preheat oven to 450 degrees. Wash and dry all produce.
- Cut **potatoes** into ½-inch-thick wedges. Cut broccoli florets into bitesize pieces if necessary. 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 on middle rack, tossing halfway through, until browned and tender, 20-25 minutes.



3 COOK PORK

- While potatoes roast, pat pork* dry with paper towels and season all over with **salt** and **pepper**.
- Heat a large 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; remove from pan and set aside.

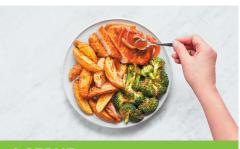


4 ROAST BROCCOL

- While pork cooks, toss **broccoli** on a second baking sheet with a large drizzle of oil and a pinch of salt and pepper.
- · Roast on top rack until browned and tender 12-15 minutes.



- Meanwhile, heat a drizzle of oil in pan used for pork over medium heat. Add **shallot**; cook, stirring, until lightly browned, 4-5 minutes.
- Stir in **vinegar**; simmer until slightly reduced. 30-60 seconds.
- Add jam and 1/3 cup water (1/2 cup for 4 servings). Cook until thickened. 3-5 minutes. Season with salt, pepper, and up to 1/2 tsp sugar (1 tsp for 4) to
- Turn off heat. Stir in 1 TBSP butter (2 TBSP for 4) until melted.
- Return **pork** to pan; turn to coat in sauce.



6 SERVE

• Divide pork, potatoes, and broccoli between plates. Top pork with any remaining sauce and serve.